

LOOK ♦ WHAT'S

COOKING!



AT STOCKTON SAVINGS BANK

Cookbook

*Recipes From
Stockton Savings Bank To You*

Stockton Savings Bank Presents:

Look What's Cooking

*We hope you'll enjoy the great array
of recipes shared by our very own personnel.
We hope, also, that you'll try a selection from
our menu of choice checking programs:*

*Premier, Preferred, Classic, Basic, Money
Market I. All of our checking specials come
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Serving the Central Valley For More
Than A Century

*Stockton Savings Bank is one of
the Central Valley's oldest and largest lending
institutions. Founded in 1887, Stockton
Savings Bank has served the financial needs
of more than four generations of Central
Valley savers, home builders
and home buyers.*

Thank You, Chefs!

*To all of you who made this
cookbook possible, specifically those who
took the time to submit their favorite
recipes, we thank you!*

*Without your participation, a cookbook
could not have been created.*



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Appetizers & Salads

Basic Checking

Basic checking is just a taste of the many checking programs Stockton Savings has to offer. It's our lowest price checking account and, with a minimum balance, it could be free for you. Who knows, after sampling our basic checking, you just may want to order one of our Chef's Specials. . .

ARMANIAN SANDWICHES

- | | |
|--|------------------------------------|
| 1 package Armanian crackers | 2 bunches spinach |
| 3 8oz packages of cream cheese (light) | Ultra thin slices ham or |
| 1 pint sour cream | turkey |
| 1 Tbsp lemon juice | 3-4 cups cheddar cheese,
grated |

Wet crackers lightly with water; put between two wet towels and let set for 1 hour until soft. Combine cream cheese, sour cream and lemon juice; blend well until creamy. Clean spinach leaves well. Spread cream cheese mixture on crackers, place spinach leaves on cream cheese, lay ham or turkey on spinach and sprinkle with cheddar cheese. Roll up crackers and let sit for 30 minutes in refrigerator. Slice.

*Debbie Morrison
Stockton - Branch Administration*

ARTICHOKE APPETIZERS

- | | |
|---|-------------------------|
| 2 16oz cans artichoke hearts
sliced or cut into 1/8ths | 1/2 tsp seasoned salt |
| 1 cup Bisquick | 1 tsp dry marjoram |
| 1/2-2/3 cup chopped onions | 1 tsp dry oregano |
| 1/2 cup grated parmesan cheese | 1/2 cup vegetable oil |
| 1/2-2/3 tsp salt | 10 eggs slightly beaten |

Heat oven to 350 degrees. Grease oblong pan (13x9x2). Mix all ingredients and spread in pan. Bake until golden brown and cooked in center (about 30 minutes). Cut into pieces about 2 x 1 inches. Makes 4 dozen appetizers.

*Karen Bruzzone DiLallo
Modesto N. McHenry*

ARTICHOKE DIP

4 jars marinated artichoke hearts
or 1-2 large cans plain artichoke
hearts or combination

1 small can diced chiles
Mayonnaise
1 lb. cheddar cheese, shredded

Chop artichoke hearts and spread layer in 9 x 13 inch pan. Layer diced chiles over artichokes. Spread thin layer of mayonnaise over chiles. Sprinkle cheese over top. Bake at 350 degrees for 20-25 minutes.

*Amy Stewart
Stockton - Word Processing*

BEER BATTER MUSHROOMS

1 1/4 cup beer
1 1/3 cup flour
2 Tbsp grated parmesan cheese
2 egg yolks, beaten
1 lb. mushrooms, cleaned

1 Tbsp parsley
1 Tbsp salt
1 Tbsp oil
2 egg whites, stiffly beaten

Let beer stand at room temperature for 45 minutes or until flat. Combine flour, parmesan cheese, parsley and salt in bowl. Stir in oil, egg yolks and flat beer; beat until smooth. Fold in stiff, beaten egg whites. Dip mushrooms in batter. Deep fry in hot oil until golden brown, 2 to 4 minutes.

*Annette Huse
Angels Camp*

BROILED STUFFED MUSHROOM CAPS

- | | |
|--|--------------------------------------|
| 2 Tbsp olive oil | 16 canned snails, rinsed and drained |
| 16 large, fresh mushroom caps, cleaned | 1 Tbsp green peppercorns, crushed |
| 2 Tbsp butter | 2 Tbsp bread crumbs |
| 3 shallots, finely chopped | Salt and pepper, lemon slices |
| 3 Tbsp chopped fresh parsley | |

Heat oil in frying pan over medium-high heat. Add mushroom caps and season, cook 2-3 minutes each side. Remove mushrooms from pan; set aside on ovenproof platter. Add butter to pan; cook shallots, parsley, snails and peppercorns 2-3 minutes over high heat. During cooking, season well with pepper but do not add salt. Fill mushroom caps with mixture and sprinkle with bread crumbs. Broil 2-3 minutes or until browned. Serve with lemon slices.

*Paulette Davis
Stockton March Lane*

PAM'S CLAM DIP

- | | |
|---------------------------------------|----------------------------|
| 1 round loaf sourdough bread | 2-3 cloves garlic, pressed |
| 2 small cans chopped clams | 1 Tbsp lemon juice |
| 2 8oz packages cream cheese, softened | 1 tsp onion salt |

Cut top from loaf of sourdough and hollow out inside; save insides for dipping. Drain one can of clams, leave other can as is. In a bowl, add softened cream cheese, clams, garlic, lemon juice and onion salt. Place mixture inside hollowed sourdough. Wrap entirely with aluminum foil. Bake 25 to 30 minutes at 350 degrees. Serves 8 to 10.

*Pam Taylor
Merced*

FROZEN CHEESE AND PINEAPPLE SQUARES

1 8oz package cream cheese	1/4 cup finely chopped green pepper
1 #2 can crushed pineapple, drained	3 Tbsp lemon juice
1 envelope unflavored gelatin	1 tsp salt
3 Tbsp water	3/4 cup heavy cream
3 Tbsp pineapple juice	Maraschino cherries
3/4 cup mayonnaise	

Let cream cheese stand at room temperature to soften, drain pineapple and reserve juice. Soak envelope gelatin in water, add pineapple juice and set over steam or in pan of boiling water until gelatin is dissolved. Mix with remainder of juice. Add cream cheese and stir with fork until fairly well mixed; beat with beater until smooth. Add mayonnaise, pineapple, green pepper, lemon juice and salt. Whip heavy cream and fold into cheese mixture until thoroughly blended. Pour into square cake pan or ice cube trays to depth of about 1 1/4". Freeze about 4 hours. Decorate top with green pepper and maraschino cherries. Serves 12-16.

Connie Amen
Stockton - Branch Administration

LEEK SPINACH DIP

- | | |
|--|---|
| 1 package Knorr's Leek Soup (dry) | 1 bunch green onions, tops only (sliced thin) |
| 1 pint sour cream | 1 can water chestnuts, chopped fine |
| 1 cup mayonnaise | 1 clove garlic, minced fine (optional) |
| 1 package frozen chopped spinach (cooked, drained, cooled, squeezed dry) | |

Mix sour cream, mayonnaise and soup together. Add the rest of the ingredients. Chill overnight. Serve in bread bowl (round french bread, hollowed out). Cut top of bread into squares for dippers or serve with raw vegetables, crackers or chips.

*Cathy Walter
Modesto N. McHenry*

LUMPIA (Egg Rolls)

- 1 lb. ground beef
- 1 bag frozen mixed vegetables
- 1/4 tsp garlic salt or powder
- 1 bag all-purpose egg roll wrappers

Stir fry all the ingredients (except wrappers) in 2 tablespoons oil for 5 minutes (drain). Roll up filling with completely defrosted egg roll wrappers, uncooked side up as shown on package. Seal end with beaten egg; deep fry in 2 inches of oil. **Hint: Egg roll wrappers available at any Asian store.**

*Paulette Davis
Stockton March Lane*

YUM YUM MEATBALLS

1/2 tsp salt
1/2 tsp pepper
1 egg
3/4 cup crackers crumbs
2 lbs. hamburger

Sauce:
3/4 cup catsup
1/2 cup water
1/4 cup vinegar
1 tsp mustard
1/3 cup brown sugar
1 1/2 tsp worcestershire

Mix sauce ingredients, set aside. Mix salt, pepper, egg, cracker crumbs and hamburger. Make 1-inch round balls and place in 9 x 13 pan. Bake at 325 degrees for 20 minutes; drain. Pour sauce over meatballs and bake again for 20-25 minutes.

*Kris Kendrick
Stockton Main Office*

QUICK VEGETABLE TORTA

2 packages frozen artichoke hearts
1 package chopped frozen spinach
8 eggs
1 cup grated parmesan or
romano cheese
2 Tbsp olive oil

1/2 cube butter
1 clove garlic, minced
1 yellow onion
1 bunch green onions
1/2 cup bread crumbs
salt and pepper

Cook vegetables, drain well, chop and set aside. Melt butter, add olive oil and saute garlic, yellow onion and green onion. Mix in vegetables; set aside to cool. Beat 8 eggs; add to cooled vegetable mix. Add cheese, bread crumbs, and salt and pepper to taste. Pour in greased 13 x 9 baking dish; cook for 30-45 minutes at 375 degrees. Cut into squares when cooled.

*Valdene Valenti
Stockton - Marketing*

SWISS ALMOND SPREAD

1 8oz light neufchatel cheese,
softened
1 1/2 cups (6 oz) swiss cheese,
shredded
1/3 cup Miracle Whip

1/3 cup sliced almonds,
toasted
2 Tbsp green onions,
chopped

Preheat oven to 350 degrees. Combine all ingredients; mix well. Spread in 9" pan or quiche dish. Bake 6 minutes; stir. Bake an additional 6 minutes. Serve with vegetables and pita chips.

Debbie Collard
Stockton - Training

TORTILLA ROLL-UPS

Regular flour tortillas, warmed
3 3oz pkgs cream cheese, softened
1 small can chopped ripe olives
Jalepeno peppers - add till tangy
(use nacho jalepenos)
Mayonnaise (small amount to ease spreading)

Chopped green onion,
(optional)
Cilantro, to taste
Taco sauce

Spread mixture on flour tortilla, roll tightly. Refrigerate 24 hours, slice and serve with taco sauce.

Carleen Barth
Stockton - Training

WON TON

1/2 bunch green onions,
finely chopped

1/2 tsp corn starch

1 1/2 tsp soy sauce

1 1/2 tsp oil

1/4 tsp salt

1/2 tsp sugar

1/2 tsp Accent

1/4 lb. chicken breast
(cubed, small)

Wonton squares

Mix all ingredients (except wonton) in bowl. Place teaspoon of mixture in middle of wonton square; moisten edges lightly with water. Fold in half to form a triangle; pinch edges to seal. Fry in oil until golden brown.

Kelly Kim
Stockton - Marketing

ANN'S THREE-BEAN SALAD

1 1-lb. can cut green beans	2/3 cup vinegar
1 1-lb. can garbanzo beans	1/3 cup salad oil
1 15oz can dark red kidney beans	1 tsp salt
1/2 cup chopped green pepper	1/4 tsp pepper
1/2 cup sugar	

Drain green beans, garbanzo beans and kidney beans and combine. Add green pepper. Combine sugar, vinegar, salad oil; pour over vegetables. Add salt and pepper; toss. Chill overnight. Before serving, toss to coat beans; drain. Serves 6 to 8.

*Ann Atkinson
Stockton Robinhood*

BASIL DRESSING WITH TOMATOES

1 cup sour cream	1/2 cup fresh ground basil
1/2 cup whipping cream	2 Tbsp dijon mustard
1/3 cup parsley	1/3 cup white wine vinegar
1/3 cup olive oil	Tomatoes
1 large garlic clove	

Blend all ingredients, except tomatoes, in blender. Serve on fresh cut tomatoes.

*Brenda Hall
Angels Camp*

BROCCOLI SALAD

2 bunches broccoli
1 medium red onion
1 lb. bacon

Dressing:
1 cup mayonnaise
1/4 cup sugar
2 tsp vinegar
1/2 cup sunflower seeds

Cut broccoli into small pieces; cook bacon, drain and cool. Cut onion into small pieces, add broccoli and bacon. Combine mayonnaise, sugar, vinegar, sunflower seeds; mix well. Add broccoli and onions. Sprinkle salad with additional sunflower seeds.

*Debbie Seitz
Stockton Main Branch*

CABBAGE SALAD

Top Ramen (chicken flavor)
1/2 cabbage
3 Tbsp sesame seeds (toasted)
1/2 cup almonds (toasted)
4 green onions
Shredded chicken (optional)

Dressing:
1/2 cup oil
3 Tbsp vinegar
1 Tbsp sugar
1 tsp pepper
Top Ramen flavor packet

Combine cabbage, sesame seeds, almonds and onions. Mix dressing. Add noodles and dressing to cabbage mixture immediately before serving.

*Sheila Mueller
Stockton March Lane*

CHINESE SALAD

One head iceberg or romaine lettuce,
torn into pieces
1/4 cup chopped green onions
1 cup fresh sliced mushrooms
1 chopped tomato
1 sliced cucumber
1oz fresh bean sprouts

Dressing:
1 Tbsp soy sauce
2 Tbsp vinegar
1 Tbsp salad oil
1/4 tsp sugar
1 tsp sesame oil (cured)

Combine dressing ingredients. Prepare salad, mix with dressing.

Joan Fischer
Modesto J. Street

CHINESE CHICKEN SALAD

2 heads lettuce, finely chopped
Slivered toasted almonds
Long green onion, finely chopped
Dynasty brand saifun - bean thread,
cut ends
Crisco, melted in wok
4 chicken breasts

Dressing:
6 Tbsp sugar
4-6 tsp salt
1 tsp pepper
1 cup salad oil (Wesson,
not corn oil)
8 Tbsp white vinegar
8 tsp Accent
Parsley flakes

Heat Crisco in wok. Test saifun one at a time; drop a little saifun in at a time to pop; turn with chopsticks. Drain, cool, store in plastic bags. Boil chicken breasts, skin and all, with salt for 1-1 1/2 hours until done. Shred thinly; store in plastic container until ready to serve. Combine dressing ingredients in jar; shake until creamy and white (takes a long time). Toss lettuce, onion, almonds, chicken and dressing. Add saifun, broken up, last (to prevent it from getting soggy).

Marti Denk
Stockton - Branch Administration

SZECHWAN CHICKEN SALAD

2 Tbsp cream style peanut butter	8 wonton skins (about 3" square)
1/4 cup soy sauce	cut into 1/4" wide strips
6 Tbsp rice vinegar	8-10 cups finely shredded lettuce
1/4 tsp cayenne or hot chili oil	2 green onion, chopped or sliced
2 Tbsp ground sesame seed	2-3 cups shredded cooked chicken
Salad oil	3 Tbsp chopped fresh cilantro
1 Tbsp sugar	

Place peanut butter in small bowl. With a fork, smoothly mix in soy sauce, a portion at a time, until well blended. Stir in vinegar, sugar and cayenne (to taste). In a 6-8" frying pan, over medium heat, stir sesame seeds until golden, set aside. Add about 1/4" salad oil to pan, increase heat to medium high. Add wonton strips, a portion at a time; cook until lightly browned, turning several times. Lift strips from pan with slotted spoon. Toss chicken with some sauce to flavor. Place lettuce, some chicken, cilantro, onion and sesame seeds in bowl. Add wonton strips and chicken. Pour sauce over top; toss.

Marti Denk
Stockton - Branch Administration

HOT MULTI-VEGETABLE SALAD

- | | |
|-------------------------------------|-------------------------------|
| 1 Tbsp vegetable oil | 1 green pepper, thinly sliced |
| 1 clove garlic, smashed and chopped | 1 celery stalk, sliced |
| 1 onion, cut into small section | 12 snow peas, cleaned |
| 2 carrots, pared and thinly sliced | 2 Tbsp wine vinegar |
| 1/2 zucchini, thinly sliced | 3 Tbsp olive oil |
| 1/2 red pepper, thinly sliced | Salt and pepper |

Place vegetable oil, garlic, onion and carrots in 12-cup casserole dish. Season, cover and microwave 3 minutes. Add zucchini, red and green pepper, celery and snow peas; season well with salt and pepper. Cover and microwave 8 minutes, stirring once during cooking. Sprinkle vegetables with vinegar and olive oil; toss and serve hot.

Hint: Accompany with fruit in season, if desired.

*Paulette Davis
Stockton March Lane*

MACARONI SALAD

- 6 cups cooked macaroni, cooled
- 4 slices ham
- 4 slices American cheese
- 2 pickles
- 1 onion
- 2/3 cup Miracle Whip

Dice ham, cheese, pickles and onion into 1/4-inch squares. Combine all ingredients. Add salt and pepper (and a little pickle juice for extra flavor, if desired). Serves 6.

*Terri Frank
Stockton West Lane*

RICE SALAD

- | | |
|--|--|
| 2 boxes chicken Rice a Roni
2 6oz jars marinated artichoke hearts (reserve oil for dressing)
5 green onions, chopped
1 4oz jar sliced stuffed green olives
1 medium size green pepper, chopped | 3 stalks celery, chopped
1/4 cup chopped parsley
1 tsp curry powder
2 cups mayonnaise and oil from artichoke hearts, mixed together |
|--|--|

Cook the rice according to the directions on the box. Cool the rice and add remaining ingredients. Mix well with dressing. (May be prepared and refrigerated a couple of days before serving.) **Hint: Add two cups cooked chicken pieces, if desired.**

*Judy Burger
Sonora*

SHRIMP MOLD

- | | |
|---|--|
| 1 can Cream of Mushroom soup
1 cup mayonnaise
1 8oz package cream cheese
1/2 cup celery
1/2 cup green onion | 1/2 lb. to 1 lb. fresh cooked shrimp
1/4 cup warm water
2 packages clear gelatin |
|---|--|

Melt soup, mayonnaise and cream cheese together over medium heat, stirring constantly. Finely chop celery, green onion and shrimp. Blend together water and gelatin. Mix all ingredients together and pour into mold. Set overnight.

*Cheryl Clark
Sonora*

SPINACH SALAD

2 bunches spinach (fresh)
2 cups chopped walnuts
2 cups chicken, cooked and cut into two-inch strips
Prepared/bottled Honey raspberry vinaigrette or raspberry mint vinaigrette

Clean and drain spinach. Cook chicken, let it cool and cut into 2-inch long strips. Mix spinach, walnuts and chicken in a large bowl. Coat with 1/2 cup vinaigrette. Chill for at least one hour. Add additional dressing when serving.

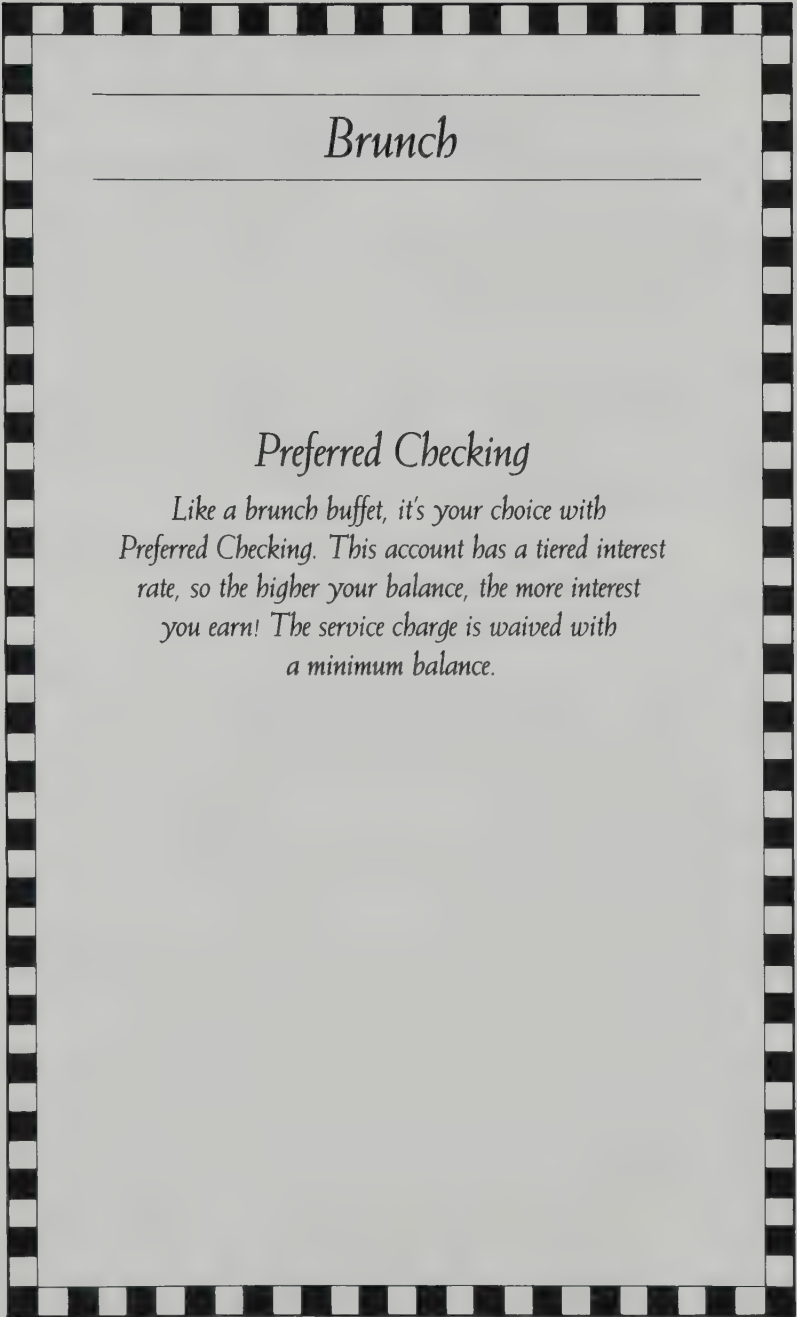
*Juli Bigham
Stockton West Lane*

TACO SALAD

1 lb. ground beef	1 large can kidney beans
1 package taco seasoning	1 cup grated cheddar cheese
Lettuce, diced	1 large bag tortilla chips, slightly crushed
2 large tomatoes, diced	1 large bottle Kraft catalina dressing
Red onion, diced (optional)	
Olives, diced (optional)	
Avocado, diced (optional)	

Brown and crumble ground beef, add taco seasoning and follow directions on package. Set aside to cool. Combine remaining ingredients and add to meat mixture, toss with catalina dressing, serve immediately.

*Collene Baker-Asher
Elk Grove*



Brunch

Preferred Checking

Like a brunch buffet, it's your choice with Preferred Checking. This account has a tiered interest rate, so the higher your balance, the more interest you earn! The service charge is waived with a minimum balance.

24-HOUR OMELET

5 pieces of bread (cubed)	1 cup green onions, chopped
1 lb. Jimmie Dean sausage, browned	10 eggs
3/4 to 1 cup cheddar cheese, grated	1 1/2 cup half and half
1 cup sliced fresh mushrooms	salt and pepper

Layer the ingredients as follows: first layer - cubed bread, second layer - browned sausage, third layer - cheese, fourth layer - mushrooms, fifth layer - sliced onions. Beat eggs; add half and half; season with salt and pepper. Pour over layers. Refrigerate overnight and bake at 350 degrees for 30 to 45 minutes.

*Christa Birt
Escalon*

BREAKFAST PIZZA

2 packages crescent rolls	1-1 1/2 cup shredded cheese
2 squares hash browns, thawed	1/4 cup onions
1/2 package bacon, cooked, crumbled	1/4 cup green peppers
4 eggs (beaten with Half and Half)	1/2 cup tomatoes

Make crust in pizza pan with crescent rolls, pat down. Season eggs; pour eggs over crust, sprinkle with hash browns and remaining ingredients. Bake at 375 degrees for 30 minutes.

*Frances Machado
Escalon*

EGGS FOR A CROWD

1 dozen eggs
2 cups milk
1 tsp dry mustard
1 tsp salt

1 lb. bacon, fried
2 cups grated cheddar cheese
4 slices of bread (cut crust off
(and cube)

Beat eggs well; add other ingredients. Put in greased 9 x 13 inch baking pan and refrigerate overnight. Bake at 350 degrees for 45 minutes.

*Yvonne Schultz
Modesto N. McHenry*

HASH BROWN CASSEROLE

2 lbs. frozen hash browns - southern
style - thawed
2 cups grated cheddar cheese
1/2 cup melted margarine/butter
1 tsp salt

1/2 tsp pepper
1 can cream of chicken
soup
1 pint sour cream
2 Tbsp minced onion

Topping:

2 cups crushed corn flakes
1/4 cup melted margarine/butter

Mix ingredients well and pat into a 9 x 13 pan. Melt margarine and crush corn flakes; mix together. Pour over top. Bake for 1 hour at 350 degrees.

*Karol Sousa
Turlock Geer Road*

NO CRUST QUICHE

2 cups spinach, broccoli or any left over vegetable
3-6 eggs
1 chopped onion, sauteed
1/2 cup parmesan cheese
1 cup low fat cottage cheese
Nutmeg and pepper
Butter

Butter 1 quart casserole dish. Beat eggs until fluffy; combine with onion, cheese, vegetables and cottage cheese. Pour into casserole dish and bake at 350 degrees for 30 minutes.

*Renee Diemel
Sonora*

QUICHE LORRAINE WITH CHEESE

1 1/2 cups (6 oz) grated swiss cheese	1/2 cup milk
8 slices crisp bacon, crumbled	1/2 tsp salt
Pastry for 1-crust, 9" pie, unbaked	1/2 tsp pepper
3 eggs	1/4 tsp powdered mustard
1 cup heavy cream	(optional)

Sprinkle cheese and bacon into pastry-lined pie pan. Beat remaining ingredients together and pour over cheese. Bake in preheated moderate oven (375 degrees) for 45 minutes or until firm and browned. Cut into wedges and serve hot. Makes 6 servings. **Hint: Vary recipe by adding ham, avocado, onion, asparagus, french cut green beans, bell peppers.**

*Kathy Robbins
Lodi Church Street*

SAUSAGE ROLLS

Jimmie Dean sausage	1 beaten egg
1 package frozen puff pastry sheets	Pam cooking spray
Butter	

Roll 1 to 2 tablespoons of sausage meat into sausage shape. Lay sausage on pastry sheet. Using pastry brush, thinly coat pastry and sausage with egg. Wrap pastry around sausage and overlap by 1/2 inch. Continue this process until all sausage meat is used. Bake in 350 degree oven on cookie sheet covered in foil and sprayed with Pam for 5 minutes. Remove and brush rolls with melted butter (thinly); return to oven and cook until golden brown and puffy (about 15-20 minutes).

*Rose Walter
Lodi Vineyard*

SWISS CHEESE SCRAMBLE

8 bacon slices, cooked & crumbled	1/8 tsp pepper
2 cups soft bread pieces	2 Tbsp butter
1 1/4 cup milk	1 lb. swiss cheese, grated
8 eggs, slightly beaten	Green onions, mushrooms
3/4 tsp salt	or other vegetables as desired.

Remove crusts from bread and tear into small pieces. Place in a bowl and cover with milk. Drain milk from bread and add eggs, salt, pepper and melted butter. Scramble egg mixture. Pour into a greased 9 x 9 pan. Top with cheese and bacon. Bake at 400 degrees for 15-20 minutes. Serves 8-10. **Hint: Can be prepared the day before and baked the next day.**

*Mary Miller
Manteca*

UNBELIEVABLE HOT CAKES

1 cup milk
2 Tbsp oil
1 egg, beaten
1 cup flour

1/2 tsp salt
2 Tbsp sugar
2 Tbsp baking powder
(Extra oil for grill)

Mix ingredients together (add two tablespoons of milk for thinner hot cakes). Oil grill and heat to 400 degrees. Pour batter on grill to form pancakes and cook until golden brown on both sides.

*Jae Spikes
Modesto "J" Street*

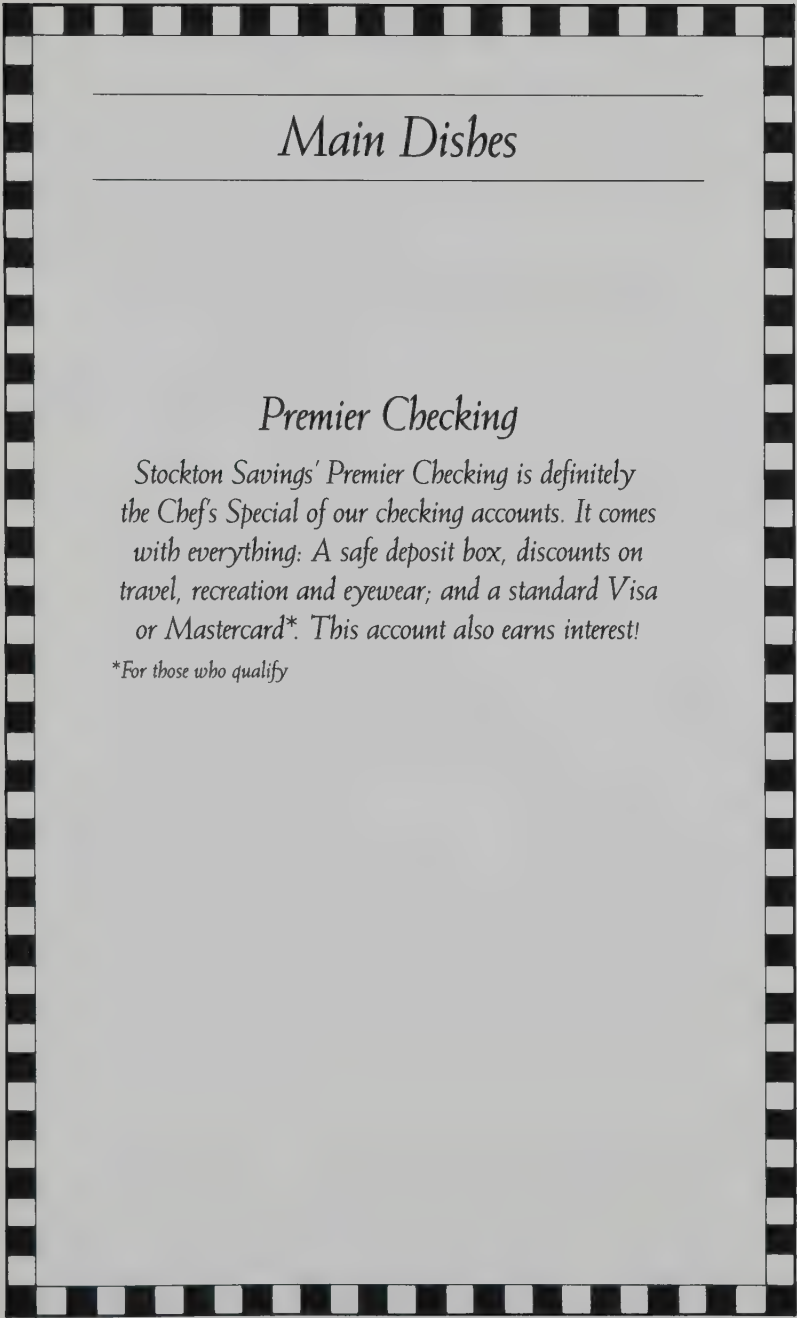
WEEKEND BACON BRUNCH

1 lb. bacon, cut in 1-inch pieces
1 cup finely chopped onion
3 Tbsp butter
1/4 cup flour
1/2 tsp pepper
2 1/2 cups milk
1/2 cup grated parmesan cheese

3 cups cooked rice
2 small zucchini, coarsely
shredded
1 can (2 1/4 oz.) sliced ripe
olives, drained
Paprika

In frying pan, cook bacon until crisp; drain. In same frying pan, cook onion in butter for 5 minutes; blend in flour and pepper. Gradually add milk; cook, stirring until thickened. Stir in cheese, bacon, rice, zucchini and olives. Pour into lightly greased 8 x 12 inch baking dish; sprinkle paprika on top. Bake, covered with foil, at 375 degrees for 20 minutes. Remove foil; continue baking at 375 degrees for 10 minutes. Serves 6.

*Cece Johnston
Turlock Geer Road*



Main Dishes

Premier Checking

Stockton Savings' Premier Checking is definitely the Chef's Special of our checking accounts. It comes with everything: A safe deposit box, discounts on travel, recreation and eyewear; and a standard Visa or Mastercard. This account also earns interest!*

**For those who qualify*

BEAN DISH

- 1 large can of Pork & Beans
- 2 small cans red kidney beans
- 2 small cans of Ranch Style Beans
- 6 to 8 pieces of uncooked bacon, cut into bite size pieces
- 2 large onions (red, yellow or white), diced

Place beans (with liquid), onions and bacon into large pot. Bake at 350 degrees for 1 hour.

*Joni Atchison
Stockton Robinhood*

CALICO BEANS

- | | |
|------------------------|---------------------------------------|
| 1 lb. hamburger | 2 tsp mustard |
| 1/2 cup onion, chopped | 1 tsp salt |
| 1/2 lb. bacon | 2 cans Pork & Beans |
| 3/4 cup brown sugar | 1 can kidney beans |
| 1/2 cup ketchup | 1 can butter beans (slightly drained) |
| 2 tsp vinegar | |

Brown hamburger and onion; drain. Cut bacon into small pieces and fry. Mix all ingredients together and bake at 350 degrees for 40 minutes.

*Yvonne Schulz
Modesto N. McHenry*

CHUNKY CHILI WITH BEANS

- 1/3 cup chili powder mixed with 1 1/2 cups water
- 2 Tbsp vegetable oil
- 1 large red onion, chopped
- 2 cloves garlic, minced
- 1 lb. lean boneless beef, cut into 1-inch cubes
- 1 lb. lean boneless pork, cut into 1-inch cubes
- 1-2 fresh jalapeno peppers, stemmed, seeded and minced
- 1 tsp dried oregano, crushed
- 1/2 tsp ground cumin
- 1/2 can (6 oz) beer
- 3 cups cooked pinto beans **or** 2 cans (15 oz each) kidney beans, drained
- 1 can (15 oz) Mexican Style Tomatoes (break up tomatoes with fork)

Heat vegetable oil in 5-quart kettle over medium heat. Add onion and garlic; cook until onion is tender. Add beef and pork; stirring frequently until meat is lightly browned. Add jalapeno peppers, salt, oregano, cumin, beer, mixture of chili powder and water and tomatoes. Bring to a boil. Cover; reduce heat and simmer 1 1/2 to 2 hours or until meat is very tender. Stir in beans and simmer uncovered for 30 minutes or until chili has thickened slightly. Serve individual bowls. Makes 8 large servings.

*Valdene Valenti
Stockton - Marketing*

GRANDMA GONSALVES PORTUGUESE BEANS

1 lb. pinto or pink beans

1 Tbsp lard

1 onion

Cinnamon, salt, pepper; to taste

1 can tomato sauce

Brown sugar, to taste

Linguica

Cover beans with water. Bring to boil. When water is boiling fully (colored), add rest of ingredients except linguica. Add linguica one hour before done. Mash with fork to see when cooked.

*Ray Perry
Turlock Olive Street*

BEEF STROGANOFF

1 lb. Top Sirloin steak, cut into 1/3 inch wide strips
1/3 cup butter
1 medium yellow onion, diced
1/2 lb. mushrooms, sliced (optional)
1 can Campbells Beef Broth
1 pint sour cream
1/2 tsp salt (optional)
2 Tbsp flour

White rice or wide noodles (cooked)

Heat a deep skillet until it is very hot; divide butter into thirds. Put one third of the butter into pan. Place strips of meat into pan and sear on both sides; remove to a bowl. Add another third of the butter to pan; add onions and stir the onions until they are tender. Remove into the bowl with the meat. Add remaining butter and cook the mushrooms to desired tenderness. Put them in the bowl with the meat and onions.

Put the beef broth in the pan. Bring to a boil, add sour cream and flour. Stir until smooth with a wire whisk; it will become very smooth and creamy. Bring to a careful boil; turn down and cover pan. Simmer for 5 minutes. Add all of the ingredients from the bowl to the pan. Stir, cover and simmer very lightly for 15 minutes to cook meat thoroughly. (If you use high heat, the sauce will become thin.) Spoon on top of rice or noodles. Serves 4.

*Sissel Mary Stein
Sonora*

CHEESEBURGER PIE

1 lb. ground beef	1/2 tsp dried oregano
1/2 cup evaporated milk	1/8 tsp pepper
1/2 cup catsup	4oz American cheese, chopped
1/3 cup fine dry bread crumbs	1 tsp worcestershire sauce
1/4 cup chopped onions	1 8" unbaked pie shell
3/4 tsp salt	

Combine ground beef, milk, catsup, crumbs, onion, salt, oregano and pepper. Spread in unbaked pie shell. Bake at 350 degrees for 35-40 minutes. Toss cheese and worcestershire sauce together. Spread over meat. Bake 10 minutes. Let stand 10 minutes before serving.

*Stacey Gregory
Stockton Pacific Avenue*

MARINADE

1 1/2 cups salad oil	2 1/2 tsp salt
3/4 cup soy sauce	1/2 cup wine vinegar
1/4 cup worcestershire sauce	1 1/2 tsp dried parsley flakes
2 Tbsp dry mustard	1/3 cup fresh lemon juice
1 Tbsp coarse, fresh ground black pepper	2 crushed garlic cloves (optional)

Combine all ingredients and mix well. Store in refrigerator in a tightly covered jar. Will last up to 4 weeks. When ready to use, marinate meat in marinade for 3 to 4 hours.

*Mary Holback
Turlock Geer Road*

POT ROAST IN FOIL

3-4 lb. roast
4 potatoes, quartered
4 carrots, cut into 1" cubes
1 envelope onion soup mix
1 can Cream of Mushroom soup

Place roast on large piece of foil. Place potatoes and carrots around roast. Cover roast with onion soup mix and pour Cream of Mushroom soup over top. Close foil loosely around roast and vegetables; seal edges tightly. Set in large pan and bake at 350 degrees for 2 hours. **Hint: You may substitute 1/2 lb. fresh mushrooms and 1/2 cup water for the can of Cream of Mushroom soup.**

*Debbie Morrison
Stockton - Branch Administration*

STEAK WITH GREEN PEPPERCORN SAUCE

2 small fillets
Dijon mustard
3 Tbsp green peppercorns,
coarsely crushed
Oil

1/2 cup port (dry red wine with
vermouth)
Butter or 1/4 cup heavy cream

Rub steaks with dijon mustard; sprinkle with green peppercorns. Fry hot in a little oil to doneness desired. Pour port into pan; spoon over steaks. Add butter or cream and simmer to thicken.

*Tom DeBono
Stockton Main Office*

BBQ CHICKEN

2 lbs. boneless chicken breasts
(skinned and halved)
1/3 cup teriyaki sauce

1/3 cup lemon juice
1/2 can beer
2 garlic cloves, chopped

Mix ingredients; marinate chicken in ingredients at least 4 hours or overnight. Barbecue on medium hot coals for approximately 10 minutes each side. Pour marinade over chicken while cooking. Serve with fresh vegetables and/or rice.

*Mike De Martino
Sonora*

CHICKEN AND BROCCOLI

1 whole chicken, cooked & deboned
2 bunches fresh broccoli **or**
two packages frozen
2 cans Cream of Chicken soup

1 cup mayonnaise
grated cheese
crushed soda crackers

Cook broccoli, drain and place in 9 x 13 inch pan. Place chopped chicken on top of broccoli. Mix cream of chicken soup and mayonnaise; pour over top of chicken. Top with grated cheese and approximately one dozen crushed soda crackers. Bake at 350 degrees for one hour.

*Mariam Shabaz
Turlock Geer Road*

CHICKEN BREAST CASSEROLE

4 boned and skinned chicken breasts
4 long slices cheddar cheese
1 can Cream of Chicken soup
1/2 soup can of sherry
2 cups chicken stuffing
4 Tbsp butter
Mushrooms

Layer ingredients in order given in baking dish. Bake 1 1/2 hours in 325 degree oven.

*Lisa Salha
Modesto N. McHenry*

DANICA'S CHICKEN A LA GRECO

5 large chicken breasts, skinned and deboned	salt
1 stick butter	pepper
1 bunch chives, chopped	1/2 cup flour
1/2 bunch chopped cilantro	1 plastic bag
2 cloves garlic, minced (optional)	4oz crumbled Feta cheese

In large skillet, melt butter over medium heat. While butter is melting, put flour, salt and pepper into plastic bag; wash chicken breasts and put into bag, one at a time. When butter has melted and started to bubble, add the chives and cilantro and saute; add garlic. Slowly add chicken breasts to skillet; turn up heat a little to brown chicken. Turn when needed. Ladle the tops of the chicken breasts with the chive/cilantro mixture as they cook. When breasts are done and tender, lower heat. Top the chicken breasts with Feta cheese, cover and cook on LOW heat for 6 minutes. Serves 5.

*Danica Simonovic
Jackson*

CHICKEN CACCIATORE

3-4 lb. fryer, cut up	1 #2 can Italian tomatoes
1/2 cup olive oil	1 cup mushrooms, sliced
1/2 cup bell pepper, chopped	1/2 tsp oregano
3 cloves garlic, chopped	1/2 tsp salt and pepper
1 3oz can tomato paste	1 tsp sugar
1 cup water	

Heat olive oil in a large skillet. Saute chicken until golden brown; remove and set aside. Cook onion, bell pepper and garlic in remaining hot oil until onion is transparent. Drain excess oil. Add tomato paste, water, Italian tomatoes (including juice), mushrooms, oregano, salt, pepper and sugar. Bring to a boil and cook 5 minutes. Add chicken, cover and simmer 1 hour. Serve with spaghetti noodles or broad egg noodles. Serves 4.

*Todd Wilson
Modesto N. McHenry*

CHICKEN MARSALA

4 chicken breasts, skinned	2 cloves garlic, chopped
flour	1/2 cup Marsala wine
salt and pepper	1/4 cup dry white wine
olive oil	1/2 cup cream
1/2 onion	

Pound and flour chicken breasts; season with salt and pepper. Brown slightly in olive oil on high heat; remove chicken. Saute onion and garlic in Marsala and white wine. Cook to reduce liquid by half, remove onions and add cream. Simmer to thicken and adjust to taste.

*Tom DeBono
Stockton Main Office*

BAKED CHICKEN PARMESAN

1 2 1/2-3 lb. fryer, cut into
serving pieces
Freshly ground black pepper
1/4 tsp garlic powder
1/4 tsp paprika
1/8 tsp thyme
1/4 cup parmesan cheese

1 Tbsp minced parsley
1/3 cup fine bread crumbs
1/3 cup water
1 Tbsp oil
1/4 cup margarine (melted)
1/2 cup white wine

In a paper bag, place seasonings, cheese, parsley and crumbs; coat chicken by shaking a few pieces at a time in the bag. Oil a shallow roasting pan, pour in the water and arrange chicken pieces. Sprinkle remaining seasoning over chicken. Sprinkle with oil and melted margarine and bake at 350 degrees uncovered for 30 minutes. Pour wine over chicken. Lower heat to 325 degrees; cover pan with foil and bake 15 minutes longer. Remove foil; raise oven heat to 350 degrees and bake 10 minutes longer. Serves 4.

*Sheila Taylor
Lodi Lakewood*

FAST AND EASY CHICKEN PARMIGIANA

6 chicken breasts (or thighs), skinned
Cooking oil
1 cup seasoned bread crumbs
2 eggs

1 jar spaghetti sauce
2 cups mozzarella or
monterey jack cheese

Beat eggs, dip chicken in egg then in bread crumbs until well coated. Fry in oil until golden brown. Drain and transfer to a baking dish. Pour spaghetti sauce over chicken and top with cheese. Bake 15 minutes or until cheese has melted.

*Sherri Eldred
Modesto N. McHenry*

CHICKEN PICCATA WITH LEMON SLICES

2 whole chicken breasts boned,
skinned and cut in half

Salt and pepper

2 Tbsp butter

3 Tbsp olive oil

3/4 cup chicken broth

4 slices lemon

1 1/2 tsp lemon juice

Chopped parsley

Season chicken with salt and pepper. In a heavy skillet, melt butter over medium heat; add oil and chicken and saute until golden brown on each side. Transfer to a platter. Pour off any excess fat; add 1/2 cup broth. Boil briskly 1-2 minutes, stirring constantly. Return chicken to skillet; arrange lemon slices on top. Cover and simmer over low heat 25-30 minutes or until tender. Remove chicken to heated serving platter. Add remaining broth. Boil briskly until broth is reduced to a syrupy glaze. Add lemon juice; cook, stirring for 1 minute. Pour over chicken. Sprinkle with parsley and fresh lemon slices. Makes 2 servings.

*Louise Canaga
Stockton Parkwoods*

CHICKEN PROVENCALE

2 whole chicken breasts	1/4 cup onion, chopped
2 Tbsp flour	1 8oz can tomatoes, chopped & drained
1/2 tsp salt	1/2 cup white wine or chicken broth
1/8 tsp pepper	1/2 cup olives, sliced
1 Tbsp margarine	2 Tbsp parsley, chopped
1 Tbsp vegetable oil	
1 clove garlic, minced	

Skin and debone chicken; flatten slightly. Combine flour, salt and pepper; coat chicken on both sides. Heat butter and oil in large skillet. Saute chicken for 3 minutes on one side only; remove to plate. Saute garlic and onion in skillet until tender. Stir in tomatoes and wine. Return chicken to skillet, uncooked side down; spoon sauce over chicken. Lower heat and simmer about 5 minutes. Add olives, heat 1 minute longer. Sprinkle with parsley; serve over spaghetti noodles.

*Sandra Ziemann
Escalon*

CHICKEN SCALOPPINE

4 chicken breasts, skinned and
pounded out; sliced 1/2" to 1"
wide
1/4 cup flour
Oil
Salt and pepper
3/4 cup sherry

1 Tbsp beef stock or bouillon
Juice of 1/2 lemon (1 1/2 Tbsp)
1/4 cup whipping cream
1 small can B & B button
mushrooms
1/4 tsp thyme leaves

Mix flour, salt and pepper; dust meat with mixture. Brown meat in oil; remove to warm plate. Put sherry and beef stock in pan; cook on high heat, scraping bottom. Cook to reduce liquid by half and add lemon juice, cream and thyme. Simmer to thicken, adjust to taste, add mushrooms and reheat meat in sauce. **To vary, substitute veal or medium prawns in place of chicken.**

Tom DeBono
Stockton Main Office

CHICKEN FAJITAS

4 3oz skinned chicken breast halves
1/3 cup lemon juice from concentrate
2 Tbsp vegetable oil
2 cloves garlic, finely chopped

2 Tbsp chicken flavored
bouillon
4-6 inch flour tortillas
(warmed)
Grated American cheese

In plastic bag, combine lemon juice, oil, garlic, and bouillon; add chicken - marinate in refrigerator 4 hours or overnight. Remove chicken from marinade. Grill/broil as desired basting frequently with marinade. Slice chicken into strips and place in tortillas; top with cheese and desired garnishes, fold tortilla and serve immediately. Refrigerate leftovers.

Pat Schmidt
Modesto "J" Street

CHICKEN MOLE'

4 chicken breasts, cook & sliced
1 package corn tortillas, cut into fourths
1 lb. sharp cheddar cheese, grated

Sauce:

1 can Cream of Mushroom soup	1 can chili salsa
1 can Cream of Chicken soup	1 onion, chopped
1 cup milk	
1/2 small carton sour cream (1/2 cup)	

Mix sauce ingredients together. Spray or grease large rectangular casserole dish. Arrange layer of tortillas, 1/2 cooked chicken, layer of sauce and 1/2 of cheese. Repeat, ending with cheese. Bake at 350 degrees for one hour; uncover for last 15 minutes. Serves 6 to 8.

*Joyce Mouillesseaux
Atwater Branch*

CREAMY CHICKEN ENCHILADA CASSEROLE

1 8oz can whole green chilies	1/4 tsp pepper
2 8oz cans chicken broth	2 cups diced, cooked chicken
2 cups sour cream	1 dozen corn tortillas
1 8oz package cream cheese, softened	Hot oil
1 tsp garlic powder	1 medium onion, chopped
1 tsp salt	1 lb. cheddar cheese (grated coarsely)

Drain chilies, remove seeds and chop. Combine broth, sour cream, cream cheese and seasonings in large skillet over medium heat. Simmer until smooth, stirring constantly; stir in chicken. Soften tortillas in hot oil, do not brown. Arrange layers of chicken sauce, tortillas, chilies, onion and cheese in large casserole dish ending with cheese. Bake uncovered in preheated 350 degree oven for 30 minutes until heated through. 12 servings.

*Laura Battles
Lodi Church Street*

CHICKEN TORTILLA CASSEROLE

4 chicken breasts or 1 whole chicken precooked, de-boned and cut into bite size pieces	<u>Sauce:</u> 1 can chili (no beans)
1 package 12 corn tortillas, torn into bite size pieces	1 can Cream of Chicken soup
1/2 lb. grated mozzarella cheese	1 can Cream of Mushroom soup
1/2 lb. grated cheddar cheese	1 small can of diced green chilies.

In a greased 2-quart casserole dish, layer tortillas, chicken, sauce and cheese three times ending with cheese on top. Bake 1 hour at 350 degrees. Let stand 1/2 hour before serving.

*Susan Blair
Elk Grove*

CHICKEN TORTILLAS

2 chicken breasts, cooked	1/2 cup milk
1/2 onion, grated	6 corn tortillas, cut into triangles
1/2 can cream of mushroom soup	1/2 lb. grated cheddar cheese
1/2 can cream of chicken soup	1 1/2 can green chilies, seeded and diced
1/2 can (7oz) green chile salsa	

Remove skin and bones from chicken. Cut into large pieces, set aside. In a bowl, combine onion, soups, salsa and milk; blend well. In a 1 1/2 quart buttered casserole dish, layer half the tortillas, chicken, sauce and cheese; repeat layer. Sprinkle with green chilies. Cover and refrigerate for 24 hours. Remove cover and bake at 300 degrees for 1 hour.

*Pat Schmidt
Modesto "J" Street*

CHICKEN ADOBO

1 whole chicken, cut into serving pieces
1 clove garlic, pressed or chopped
1/4 cup water
1/2 cup vinegar
1 cup soy sauce

Put chicken cutlets, garlic, water, vinegar and soy sauce in pan. Bring to a boil and simmer. Stir occasionally until soup thickens and meat is tender.

*Paulette Davis
Stockton March Lane*

CHOP STICK CHICKEN

2 cans Cream of Chicken soup
2 5oz cans Chow Mein noodles
1 cup cooked chicken, diced
1/2 cup water

2 cups chopped celery
1/4 cup chopped onion
1 cup salted almond slivers
(optional)

Combine soup and 1/2 cup water. Add 2 cups noodles, chicken, celery, almonds and onions. Toss lightly. Place in an ungreased baking dish. Sprinkle remaining noodles over the top and bake at 375 degrees for 25 minutes. **Hint: To vary, substitute 3/4 cup of mayonnaise for one of the cans of soup.**

*Luann Drewrey
Escalon*

SESAME-FLAVORED CHICKEN FRY

2 Whole chicken breasts skinned
and cut into 2-inch pieces
1 Tbsp vegetable oil
1 zucchini, thinly sliced
1 large carrot, pared & thinly sliced
1 red pepper, thinly sliced

3 green onions, cut into sticks
1 Tbsp soy sauce
flour
salt and pepper
few drops of sesame oil

Dredge chicken pieces in flour. Heat vegetable oil in skillet over medium heat. Add chicken, cover and cook 3 to 4 minutes. Remove chicken from pan and set aside. Stir zucchini and carrot, season well. Cover and cook 6 minutes over medium heat, stirring occasionally. Add red pepper, green onions, soy sauce and sesame oil. Return chicken to pan, cover and cook 3 minutes. Serve.

*Paulette Davis
Stockton March Lane*

CHICKEN WITH RICE

3 lb. chicken (approximately)
1 can of mushroom soup
1 cup uncooked rice

1 1/2 cups water
2 Tbsp minced onions

Skin chicken and remove fat before cutting up. Put rice in large baking dish, add water and chicken. Spread undiluted soup over chicken and sprinkle onion on top. Cover with lid or foil. Bake for 1 hour and 30 minutes at 350 degrees.

*Paulette Davis
Stockton March Lane*

NO PEEK CHICKEN

1 chicken, cut up
1 cup long grain rice (not instant)
4 Tbsp melted margarine
1 can Cream of Mushroom soup

1 can Cream of Celery soup
1/2 soup can milk
1 envelope onion soup mix

Heat soup, margarine and milk together. Stir in rice. Pour into 9x11 inch baking dish. Lay pieces of chicken over rice mixture and sprinkle with onion soup mix. Seal with foil and bake for 2 hours at 325 degrees.

*Stacey Gregory
Stockton Pacific Avenue*

FILLET OF SOLE WITH SHRIMP SAUCE

1 lb. fillet of sole
1/2 lb. tiny tender pink shrimp
1/2 tsp Fine Herbs
Dash of Spice Parisienne
1/4 lb. mushrooms
Butter
1/2 cup parmesan cheese
1/4 cup buttered bread crumbs

White Sauce:
2 Tbsp butter
2 Tbsp flour
1 Tbsp dry mustard
1 tsp salt
1/4 tsp paprika
1/8 tsp pepper
1/2 cup milk
1/2 cup dry white wine

Divide each fillet in half lengthwise, roll, secure with a wooden toothpick and place in baking dish. Cover with shrimp. (Make sauce: melt butter in pan, blend in flour and cook well together. Add mustard, salt, paprika and pepper. Slowly add milk and white wine, stirring constantly until thickened. Add Fine Herbs and Spice Parisienne.) Saute mushrooms in butter for 5 minutes and add to sauce. Pour sauce over sole and shrimp. Sprinkle with parmesan cheese and bread crumbs. Bake in a hot oven (400 degrees) for 15 minutes or until browned and bubbly.

*Alice Ramos
Turlock Geer Road*

SOLE & SHRIMP WITH HOLLANDAISE SAUCE

8 sole fillets (petrale sole is preferred, but can use dover sole)
2 packages Knorr's Hollandaise Sauce - cooled
1 cup sour cream
1/2 lb. salad shrimp (or more to taste)
1/4 cup chopped green onions
Parsley
White wine
Salt & pepper
Lemon juice

Heat oven to 425 degrees. Sprinkle sole with lemon juice, salt and pepper. Mix cooled Hollandaise sauce with sour cream. Roll sole and fasten with toothpicks; place in Pam sprayed 9x13 pan and sprinkle liberally with white wine. Cover with foil and bake about 20 minutes. Remove from oven and discard liquid in pan. Spoon Hollandaise mixture on fillets. Sprinkle with shrimp, green onions and parsley. Return to oven for about 15 minutes until bubbles form around edge. Serves 4.

*Barbara Smith
Manteca*

FRESH SEAFOOD FETTUCCINE

3 sea scallops	1 bay leaf
8 to 10 medium prawns	Salt and pepper
1 1/2 cups dry white wine	1 cup whipping cream
1 shallot, thinly sliced	

Fillet each sea scallops into 2 or 3 pieces. Simmer seafood in wine, shallots, salt, pepper and bay leaf. When cooked through, remove from pan. Boil wine to reduce to about 1/2 cup. Remove bay leaf, add cream and simmer until liquid thickens slightly. Reheat seafood in sauce. Serve with homemade pasta.

Tom DeBono
Stockton Main Office

LINGUINI WITH CLAM SAUCE

1 lb. linguini noodles	2 7oz cans chopped or minced clams
1/2 cup olive oil	Fresh basil (to taste, about 1/2 cup)
3 cloves garlic, crushed	Freshly grated parmesan cheese
2 lbs. fresh tomatoes	

Brown garlic in olive oil, remove, add fresh tomatoes and liquid from clams. Cook for 15 minutes on low heat, add clams and basil; cook for 5 minutes. Serve over cooked linguini; garnish with cheese.

Cindy James
Jackson

FRIED FISH IN A POCKET

1 1/2 to 2 lbs. halibut	1 egg, beaten
1/2 cup flour	4 pita (pocket) bread
1/4 tsp salt	1 cucumber, thinly sliced
1/4 tsp cumin (optional)	1 green onion, chopped
1/2 cup beer	1 cup crumbled feta cheese

Cut fish into 2-inch pieces. In a bowl, mix flour, seasonings, beer and eggs. Pour oil to 1/4" depth in skillet and heat. Dip fish in batter; fry until lightly browned. Drain and keep warm. Slice bread in half, fill with fish, cucumber, onion and feta cheese. Serve.

*Karie Jordan
Modesto Lakes*

SALMON LOAF

1 tall can salmon, deboned, skinned and drained	2 eggs
1 small container sour cream	1 grated carrot
1 can french fried onions	Garlic salt

Crumble french fried onions - save half for top of loaf. Mix all ingredients together; place in greased loaf pan, top with remaining french fried onions and bake for one hour at 350 degrees.

*Paulette Davis
Stockton March Lane*

ENCHILADA PIE

1 1/2 lb. ground beef	1 can chopped olives
2 medium onions, chopped	1 can tomato sauce
1 clove garlic, minced	1 can enchilada sauce
1 1/2 tsp salt	1 1/2 cup grated cheese
1/4 tsp pepper	1 package tortillas
1 1/2 Tbsp chili powder	

Brown meat, onions and garlic in oil; drain. Add remaining ingredients except cheese and tortillas. In casserole dish, alternate layers of buttered tortillas, meat sauce and cheese. Pour 2/3 cup water in corners of casserole dish. Cover and bake at 400 degrees for 30 minutes. 6-8 servings. **Hint: To vary, add one can of refried beans or green chilies.**

*Karen Youngborg
Turlock Geer Road*

TAMALE PIE

1 lb. hamburger	1 small can chile sauce (Las Palmas)
1/2 chopped onion	
1 can cream corn	1 can sliced olives
1 can whole tomatoes (chop them in blender)	1/2 tsp cumin
1 1/2 cups cornmeal	1 clove garlic
	1 tsp salt

Fry hamburger until almost done, add onion, garlic, salt, cumin, cream corn and tomatoes. Bring to a boil and simmer for 5 to 6 minutes. Add cornmeal, mix well and add chile sauce. Simmer for 5 to 10 minutes. Add olives and bake 5 to 10 minutes in 350 degree oven.

*Cathy Oliva
Stockton March Lane*

TERRA'S ENCHILADAS

1 cube margarine	1/4 clove garlic
1/2 cup cornstarch	1 onion, diced
1/2 Tbsp chili powder	1 can chicken broth
1 can El Patio tomato sauce	1 lb. hamburger
1 small can tomato sauce	1 brick cheese
1/4 tsp salt	1 doz corn or flour tortillas
1/4 tsp pepper	1 can sliced olives

Put hamburger and onion in a skillet, salt and pepper to taste, add chili powder. Grate cheese, set aside. Combine all other ingredients in one pan, putting cornstarch in last only to thicken. **EL PATIO SAUCE IS HOT!** For most people, 1/2 to 3/4 of the can will be sufficient. Dip tortillas in sauce, put some meat mixture and cheese in tortilla, roll up and put in baking pan. Pour extra sauce over top and sprinkle with remaining cheese. Garnish with olives. Bake 30 minutes at 350 degrees.

*Terra Huck
Stockton Robinhood*

PASTA

1/2 each red, yellow & green bell
peppers, thinly sliced
5 green onions, sliced
5 mushrooms, coarsely chopped
2 tsp olive oil
1/2 cup cream

1/2 bag wide noodles, cooked
1 tomato, chopped
1 Tbsp fresh basil, chopped
1 clove garlic, pressed
Crumbled feta cheese, to taste
Salt and pepper

Saute peppers, onion and mushrooms in olive oil for 3-4 minutes; remove from pan. Add cream, bring to a boil; add noodles, tomatoes, basil, garlic, cheese, salt and pepper. Mix gently and serve.

*Judy Hoff
Modesto N. McHenry*

PESTO SAUCE

6-8 cloves garlic, chopped
4 cups fresh basil leaves
1/2-1 cup imported olive oil

2/3 cups parmesan cheese,
freshly grated
1/4 cup pine nuts, optional

Puree all ingredients in a food processor or blender. Pour over your favorite pasta, toss well and serve immediately. Serves 6.

*Cece Johnston
Turlock Geer Road*

SPAGHETTI PIE

6oz spaghetti	1/2 cup onion, chopped
2 Tbsp butter	1/4 cup green pepper, chopped
1/3 cup parmesan cheese	8oz tomatoes (cut up)
2 eggs	6oz tomato paste
8oz cottage cheese	1 tsp sugar
1 lb. ground beef	1 tsp oregano
1/2 cup mozzarella, shredded	1/2 tsp garlic salt

Cook and drain spaghetti, stir in butter. Stir in parmesan and eggs; form into crust in buttered 10-inch pie plate. Spread cottage cheese over bottom of spaghetti crust. In skillet, cook ground beef, onion and green pepper until tender and meat is brown. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat through. Put meat mixture into spaghetti crust. Bake at 350 degrees for 20 minutes. Sprinkle mozzarella on top and bake until cheese melts.

*Juli Bigham
Stockton West Lane*

PORK CHOPS IN SOUR CREAM SAUCE

6 loin pork chops	1 clove garlic, minced
3/4 cup water	1 beef bouillon cube
2 Tbsp brown sugar	2 Tbsp flour
2 Tbsp onion, finely chopped	1/2 cup sour cream
2 Tbsp catsup	

Brown pork chops in large skillet. Add 1/2 cup water, brown sugar, onion, garlic, catsup and bouillon cube. Cover, simmer 30-40 minutes or until tender. Place chops on serving platter; keep warm. In small bowl, combine flour and 1/4 cup water; slowly add to cooking liquid, stirring constantly. Cook until thickened. Stir in sour cream; heat thoroughly. Do not boil. Serve sauce over chops. 6 servings.

*Chandra Sickert
Modesto N. McHenry*

GARDENER'S SPECIAL

3/4 cup onion, chopped	2 ears corn
2 medium zucchinis, thinly sliced	1 1/2 tsp salt
2 medium tomatoes, sliced	1/4 tsp pepper
3 Tbsp butter	1/4 tsp ground coriander
3 cups cooked rice	1/4 tsp leaf oregano

Cook rice. Blanch corn and cut off cob. Saute onion, zucchini and tomatoes in butter until tender. Add remaining ingredients, rice and corn. Cover and simmer 15 minutes. Makes 8 servings.

*Carol L. Alley
Sonora*

CHEESE TORTA

- | | |
|------------------------------------|------------------------|
| 1 lb. jack cheese, grated | Garlic salt, to taste |
| 1 lb. sharp cheddar cheese, grated | Salt, to taste |
| 1 7oz can diced green chiles | Lemon pepper, to taste |
| 6 eggs beaten with a little milk | |

Place jack cheese in 9 x 13 inch pan. Sprinkle chopped chiles over the cheese; add seasonings. Pour beaten eggs over jack cheese and spices; sprinkle cheddar cheese on top. Bake at 350 degrees for 30 minutes. Cut into squares; serve warm or cold. **Hint: Add salsa or taco sauce to other spices for extra tang.**

*Barbara Smith
Manteca*

SQUASH TORTE

- | | |
|-------------------------|-----------------------|
| 1/2 cup parmesan cheese | 1 tsp All-Season salt |
| 1/3 cup olive oil | 1/2 tsp Italian herbs |
| 1 cup bisquick | 6 cloves garlic |
| 4 eggs | 5 green onions |
| 3 cups zucchini, sliced | 1 bunch parsley |

Mix onion, garlic, parsley in blender or chop fine. Mix all dry ingredients; add squash. Mix well to coat squash. Blend in eggs and oil; mix well. Add garlic mixture. Place in greased 9x13 inch baking dish and bake at 350 degrees for 30 to 35 minutes.

*Robbyn Smith
Manteca*

ONION POTATOES

5 lbs. potatoes, scrubbed and chunked
2 packages Lipton Onion soup mix
2 cubes butter or margarine

Arrange potatoes in large casserole dish. Sprinkle soup mix evenly over top and place pats of butter or margarine on soup mix. Cover and bake in oven for 1 hour at 350 degrees or until done. Serves 10.
Hint: Can also be cooked in microwave or wrapped in foil and barbecued.

*Denise Ziehlke
Angels Camp*

RE-STUFFED SWEET POTATOES

4 6" sweet potatoes	1 cup crushed walnuts
1/4 lb. melted butter (1 stick)	1/4 tsp nutmeg
1/4 tsp salt	1/8 tsp cinnamon
3-4 Tbsp brown sugar	1/2 cup Jack Daniels
1 cup crushed pineapple	Bread crumbs

Bake potatoes for 1 hour at 350 degrees; cut in half and scoop out interiors. In bowl, mix cooked potato interiors with the rest of the ingredients. Spoon into potato shells. Sprinkle with bread crumbs and bake at 350 degrees for 30 minutes.

*Juanita Schuler
Stockton - Branch Administration*

ZUCCHINI CASSEROLE

4-6 medium zucchini, sliced	Garlic and oregano, to taste
1 lb. hamburger	1 can Cream of Mushroom soup
1 medium onion, sliced or chopped	1 cup cottage cheese
Salt and pepper, to taste	1 cup cheddar cheese, shredded

Boil zucchini until tender, drain. Cook hamburger, onion and seasonings; drain off fat. Alternate layers of zucchini and hamburger in 2 quart or larger baking dish. Spread cottage cheese evenly over last layer, spread soup over cottage cheese and top with shredded cheddar cheese. Cover and bake at 350 degrees for 30 minutes; uncover and bake for 10 minutes. Serves 6.

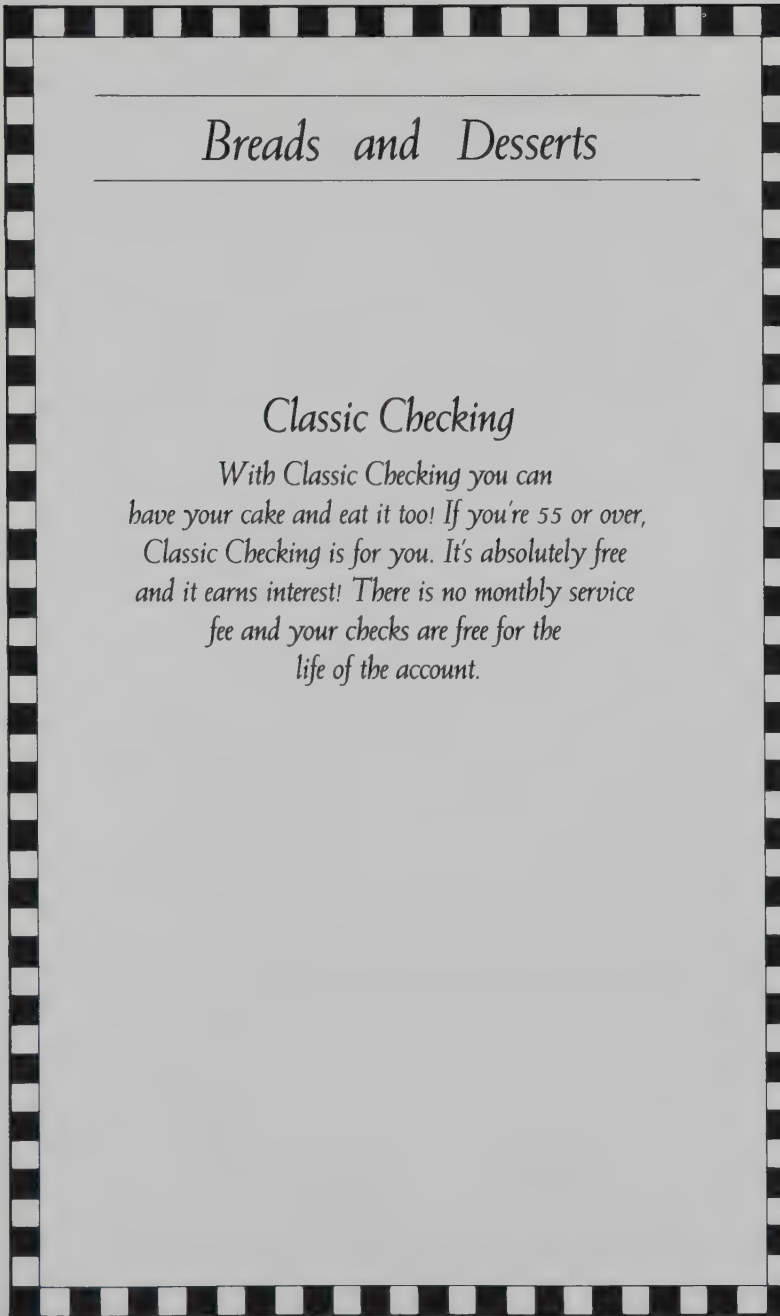
*Judy Mounts
Atwater*

ZUCCHINI SQUASH CASSEROLE

6 zucchini squash	1/2 tsp garlic salt
1 15oz can tomato sauce	1 can olives, sliced or chopped
1/2-1 can green chilies, chopped	1 1/2-2 cups cheddar cheese, shredded
1/2 cup green onion, thinly sliced	1/2 package mozzarella cheese, sliced
1/2 tsp ground cumin	

Cook squash in saucepan until soft. In another pan, combine tomato sauce, chilies, onion, cumin, garlic salt and olives. Simmer uncovered for 10 minutes. Thinly line bottom of shallow 1 1/2 quart casserole dish with a little sauce; put half of squash in, spoon in half of sauce, sprinkle with half of cheddar cheese and half of the slices of mozzarella. Repeat with the cheese on top. Bake uncovered in 350 degree oven until hot and bubbly, about 25 minutes. Serve hot with sour cream. **Hint: Use 1 1/2 cans of tomato sauce to make casserole juicier.**

Juanita Schuler
Stockton - Branch Administration



Breads and Desserts

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BEER BREAD

3 cups self-rising flour
3 Tbsp sugar
1 12oz beer at room temperature

Mix ingredients; 17 strokes. Pour batter into well greased loaf pan.
Bake at 350 degrees for 1 hour and 15 minutes.

*Valdene Valenti
Stockton - Marketing*

ONION SHORTCAKE

1 large onion	2 drops tabasco sauce
1/4 cup butter	1 cup sour cream
1 1/2 cups corn muffin mix	1/4 tsp salt
1 egg, beaten	1/4 tsp dillweed
1/3 cup milk	1 cup sharp cheddar cheese,
1 cup cream-style corn	grated

Peel onion, slice and saute slowly in butter. Combine muffin mix, egg, milk, corn and tabasco sauce. Place in buttered 8-inch square pan. Add sour cream, salt, dillweed and 1/2 cup cheese to sauteed onions; spread over batter. Sprinkle with remaining cheese and bake at 400 degrees for 25-30 minutes. Cut into squares and serve warm.

*Kathleen Butcher
Modesto N. McHenry*

SWEET ROLLS

2 packages yeast
1 Tbsp sugar
1 cup lukewarm water
1 cup milk
3 eggs, beaten

7 Tbsp margarine or butter
1/2 cup sugar
1 tsp salt
7 cups flour (or enough to make
a soft dough)

Dissolve yeast and sugar in lukewarm water. Scald milk and margarine. Add sugar and salt, stir; cool to tepid. Add 2 cups flour to make batter. Add yeast and eggs, beat well. Add remaining flour or enough to make a soft dough. Knead lightly and place in greased (oiled) bowl. Cover and set in warm place. Let rise until doubled in bulk. Punch down and let rise again. Punch down, pinch off pieces of dough and shape into balls. Place in an oiled pan and let rise again. Bake in 375 degree oven for 10-12 minutes.

*Ruth King
Sonora*

BEST BLONDIES

8 Tbsp butter	1/2 tsp salt
1 1/2 cups light-brown sugar	2 eggs
1 1/2 cups flour	1 1/2 tsp vanilla
1 1/2 tsp baking powder	3/4 cup pecans, chopped

Heat oven to 350 degrees. Melt butter in large saucepan over low heat. Stir in sugar until smooth; remove from heat and let cool. Butter a 9" square baking pan. Combine the flour, baking powder and salt. Beat the eggs one at the time into sugar mixture. Beat in the vanilla. Stir in the flour mixture gradually. Stir in the pecans. Pour into the prepared pan and bake until the blondies come away from the sides of the pan, 50 to 60 minutes. Cool completely before cutting. Makes 16 squares.

*Helen Sargis
Turlock Olive Street*

BROWNIES

3/4 cup sugar	2/3 cup flour
1 tsp vanilla	1/4 tsp baking powder
2 eggs	1/4 tsp salt
1/2 cup margarine or butter, melted	1/2 cup walnuts, chopped
3/4 cup ground chocolate, unsweetened	

Heat oven to 350 degrees. Stir eggs with sugar and vanilla: add butter. Sift chocolate with flour, baking powder and salt. Stir in egg mixture; add nuts. Spread into greased (bottom only) 8 or 9 inch pan. Bake for 25-30 minutes. Make 16-20 brownies.

*Jeannie Barnes
Modesto N. McHenry*

CHOCOLATE BROWNIES

1 1/2 cup sugar	1 cup margarine or butter, melted
1 cup flour	4 eggs
1/2 tsp baking powder	1 cup chocolate chips
4 Tbsp cocoa	3/4 cup nuts, chopped

Mix dry ingredients well, add melted butter and mix well. Add eggs one at a time and mix well after each. Pour into greased 9 x 13 inch pan, sprinkle with chocolate chips and chopped nuts. Bake in 350 degree oven for 25 to 30 minutes.

*Phyllis Draper
Sonora*

AMARETTO CHEESECAKE

3 8oz packages cream cheese

1 1/3 cups sugar

4 eggs

1/2 tsp grated lemon peel

2 Tbsp lemon juice

3 Tbsp almond liqueur

1 tsp vanilla

1/2 cup each whipping cream and sour cream

Almond Crust:

2 cups crisp almond
macaroons

1/2 cup almonds

3 Tbsp melted butter or
margarine

Almond Crust: In food processor or blender, whirl macaroons to make 3/4 cups crumbs; finely grind almonds; mix crumbs and nuts with melted butter or margarine. Line bottom of a 5x9 inch loaf pan with waxed paper; butter paper and pan sides. Press crust over bottom and 1 inch up sides. Whip cheese with sugar; beat in eggs, peel, juice, liqueur, vanilla, whipping cream and sour cream. Pour in pan; set in larger pan filled with 1 inch boiling water. Bake in 325 degree oven until center is set when gently shaken, 1 1/4 - 1 1/2 hours. Cool thoroughly, at least 3 hours; invert onto platter; cover and chill until firm, at least 5 hours. Serves 12.

*Becky DeHerrera
Stockton Robinhood*

LORRAINE'S APPLE CAKE

1/2 cup margarine	1/4 tsp salt
1 cup sugar	2 tsp cinnamon
1 egg	1/2 cup nuts, chopped
1 cup flour	2 cups apple, peeled & chopped
1/2 tsp each baking powder and soda	

Mix margarine, sugar, egg, flour, baking powder, baking soda, salt and cinnamon until smooth. Add apple and nuts. Bake in a 9" square pan for 35 minutes at 350 degrees.

*Lorraine Howze
Stockton Robinhood*

BANANA SPLIT CAKE

2 cups graham cracker crumbs	2 cups crushed pineapple, drained
3 cubes butter	4 cups bananas, sliced
2 cups powdered sugar	1 quart cool whip
2 eggs	Chopped nuts
1 tsp vanilla	Maraschino cherries

Mix together cracker crumbs and 1 cube butter; pat into bottom of 9x13 inch pan. Mix together powdered sugar, 2 cubes butter, eggs and vanilla; beat 20 minutes. Spread over crumb mixture. Over this mixture, spread pineapple, bananas and cool whip. Sprinkle with nuts and maraschino cherries. Chill several hours before serving.

*Donna Stephenson
Stockton West Lane*

BLACK FOREST CAKE

- 1 package chocolate cake mix without pudding
- 2 eggs
- 1 can cherry pie filling
- 1 can prepared chocolate fudge frosting

Prepare according to cake mix directions; add cherry pie filling and mix well. Bake in 9x13 inch pan according to directions. When baked, and while cake is still warm, punch holes in top and frost to make a glaze. (Can put under broiler, if needed, to help frosting melt in.)

*Sherri Pimentel
Atwater*

CHERRY CAKE

- 1 can cherry pie filling
- 1 lb. crushed pineapple, partly drained
- 1 package yellow or white cake mix
- 1/2 cup nuts, chopped
- 2 cubes margarine, thinly sliced

Pour cherry filling into greased 9x13 inch pan, cover with pineapple. Spread dry cake mix on top; add nuts. Put margarine slices on top and bake for 40 minutes at 350 degrees.

*Yvonne Schultz
Modesto N. McHenry*

CHOCOLATE APPLE SAUCE CAKE

4 cups flour	1/2 tsp allspice
2 Tbsp cornstarch	1/2 tsp cloves
4 Tbsp ground chocolate	2 cups nuts, chopped
4 level tsp baking soda	2 cups raisins, well floured
2 cups sugar	1/2 tsp salt
1/2 tsp cinnamon	3 cups cool applesauce
1/2 tsp nutmeg	1 cup salad oil

Stir together flour, cornstarch, chocolate, baking soda, sugar, cinnamon, nutmeg, allspice and cloves. Add nuts, raisins, salt, applesauce and salad oil. Mix well, pour into 9x13 inch pan and bake in a 350 degree oven for about one hour.

*Sharon Ormond
Stockton Robinhood*

CHOCOLATE CHIP CHEESE CAKE

2 large rolls Pillsbury Chocolate Chip cookies, sliced	1 tsp vanilla
2 8oz packages cream cheese	1 egg
2 1/2 cups sugar	Powdered sugar

Mix cream cheese, sugar, egg and vanilla together. Spread 1 roll of chocolate chip cookies in bottom of 9x13 inch baking dish. Spread cream cheese mixture on top; top with second roll of sliced cookies. Sprinkle with powdered sugar; bake for 55 minutes at 350 degrees.

*Hazel Bourdon
Modesto "J" Street*

MISSISSIPPI MUD CAKE

1 cup shortening
5 eggs
2 cups sugar
1 Tbsp vanilla
1 1/2 cups flour
1/3 cup cocoa
1/4 tsp salt
1 cup nuts, chopped

Frosting:

1/3 cup cocoa
1 box powdered sugar
1/2 cup canned evaporated milk
1 tsp vanilla
1 stick butter
Miniature marshmallows

Cream shortening, eggs, sugar and vanilla. Add flour, cocoa and salt. Mix well; add nuts. Pour into a 9x13 inch pan. Bake at 300 degrees for 40-45 minutes. While cake is cooking, prepare frosting: sift cocoa and powdered sugar together; set aside. Melt butter; add milk, sugar and cocoa, and vanilla. Stir over low heat. Cover top of cake with miniature marshmallows and pour frosting over top.

*Lori Machado
Turlock Olive Street*

RUM CAKE

1 package yellow cake mix
4 eggs
1 package vanilla pudding
1/2 cup rum (Meyers Dark)
1/2 cup water
1/2 cup oil

Glaze:

1 cube butter
1/2 cup rum
1 cup sugar
Powdered sugar

Mix all ingredients and pour into greased bundt or tube pan. Bake for 1 hour at 350 degrees. Glaze: Mix butter, rum and sugar in pan; let boil for 2-3 minutes. Pour over hot cake while still in cake pan. Let sit for 30 minutes; turn over onto cake plate. Sprinkle with powdered sugar.

*Michelle Merritt
Stockton West Lane*

7-UP CAKE

3 cubes butter	5 eggs
3 cups sugar	3/4 cup 7-Up
3 cups flour (sifted twice)	1 tsp lemon extract

Cream butter and sugar well. Add eggs one at a time, beating well after each. Add flour and 7-Up, mix well; add extract. Bake at 350 degrees in greased and floured tube or Bundt pan for 1 hour and 15 minutes.

*Kelly Taylor
Manteca*

UM UM CAKE

2 1/2 cups water	2 tsp cinnamon
1 cup applesauce	1 tsp cloves
1 1/2 cups sugar	1/2 tsp nutmeg
1/2 cup butter or margarine	4 cups flour
1 Tbsp shortening or salad oil	3 tsp baking soda
1 pkg raisins (about 1 1/2 cups)	1 cup walnuts, chopped

Put first nine ingredients in sauce pan, bring to a boil, turn down heat and boil gently for 15 minutes. Let cool. Add flour and baking soda, sifted together. Mix well and add nuts. Pour into greased 9x13 inch pan. Bake for 45 minutes at 350 degrees.

*Alice Ramos
Turlock Geer Road*

WACKY CAKE

1 1/2 cups flour	1 tsp salt
1 cup sugar	5 Tbsp oil or melted margarine
3 Tbsp unsweetened cocoa (stir before measuring to remove lumps)	1 1/2 tsp vanilla
1 tsp baking soda	1 tsp cider vinegar
1 tsp baking powder	1 cup warm water

In an ungreased 8x8 inch pan, combine flour, sugar, cocoa, baking soda, baking powder and salt; mix well. Make 3 holes in mixture; pour oil into one, vanilla into another and vinegar into the third. Add warm water and mix until well blended. Bake in preheated 350 degree oven for 35-40 minutes or until an inserted toothpick comes out clean.

*Maria Cismowski
Lodi Church Street*

MICRO PEANUT BRITTLE

1 cup sugar	1 tsp vanilla
1/2 cup karo syrup	1 tsp baking soda
1 cup peanuts	1 Tbsp butter

Mix sugar and karo syrup together; cook in microwave on high for 5 minutes. Do not remove from microwave. Add peanuts, cook for 3 more minutes. Remove from microwave, add vanilla, baking soda and butter; stir quickly. Spread mixture over buttered cookie sheet. Let sit 10-15 minutes until hardened.

*Cindy Williams
Stockton Main Office*

BLUEBERRY COOKIES

3 cubes butter or margarine
3 cups flour
1/2 cup sugar

8 oz cream cheese
1 12oz container cool whip
1 16oz can blueberry pie filling

Preheat oven to 350 degrees. Combine first three ingredients and press on bottom of shallow baking dish. Bake for approximately 20-25 minutes. Combine cream cheese and cool whip and spread over cooled crust. Spread blueberry filling on entire surface; cut into small squares or rectangles. **Hint: To vary, use cherry pie filing.**

*Patricia Michniuk
Stockton West Lane*

YUMMY CARAMEL BARS

32 caramels
5 Tbsp evaporated milk **or** cream
1 cup flour
3/4 cup brown sugar
3/4 cup butter, melted

1 cup oatmeal
1/2 tsp baking soda
1 cup chocolate chips
1/2 cup nuts

Melt caramels and milk **or** cream in double boiler, keep warm. Combine remaining ingredients and press 1/2 of mixture into a 9x13 inch pan. Bake 8 to 10 minutes at 350 degrees. Remove from oven, cool for one minute; sprinkle chocolate chips and nuts on top. Cover with caramel mixture and add remaining crumb mixture. Bake 12 to 15 minutes longer. Cut while warm.

*Sandy Hegel
Angels Camp*

CHOCOLATE DROP COOKIES

1 cup brown sugar	1 1/2 cups flour
1/2 cup butter	1/2 tsp baking soda
1 egg	1 tsp vanilla
2 squares chocolate, melted	1 cup nuts, chopped
1/2 cup milk	

Cream together brown sugar and butter; add egg, chocolate and milk. Sift together flour and baking soda; add to sugar-egg mixture. Add vanilla and nuts. Drop by teaspoon onto tray. Bake for 10 minutes at 350 degrees. When cook, may be frosted with chocolate or mocha frosting or rolled in powdered sugar.

*Barbara Smith
Manteca*

DOUBLE CHOCOLATE COOKIE BARS

2 cups finely crushed Oreo cookies (24 cookies)
1/4 cup butter, melted
1 12oz package chocolate chips
1 14oz can sweetened condensed milk
1 tsp vanilla
1 cup walnuts, chopped

Mix cookies and butter; press into bottom of 9x13 inch pan. Melt 1 cup chocolate chips, vanilla and milk over medium heat. Pour over cookie layer and top with remaining chocolate chips and nuts. Bake at 350 degrees for 20 minutes.

*Michelle Gines
Stockton - Checking Department*

SUPER CHEWY CHOCOLATE CHIP COOKIES

2 cups brown sugar
2 cups white sugar
2 cups butter
4 eggs
3 cups oatmeal
1 Tbsp salt

1 Tbsp baking soda
2 Tbsp baking powder
2 Tbsp vanilla
4 cups flour
3 cups chopped nuts
2 large pkgs chocolate chips

Cream together sugars and butter; add eggs; beat well. Add dry ingredients, vanilla, chips and nuts; mix well. Refrigerate dough overnight. Roll into golf ball size balls (6-8 per cookie sheet), press down slightly. Bake at 400 degrees for 6-9 minutes. Yield 75-100 cookies.

*Carol Dunn
Jackson*

NO BAKE COOKIES

1/2 cup milk
1 cube butter
2 cups sugar
3 cups oatmeal

1 cup flaked coconut
1 cup chopped nuts
6 Tbsp cocoa
1 tsp vanilla

In sauce pan, mix milk, butter and sugar; boil exactly 1 minute. In bowl, mix together other ingredients. Add the dry mix to the milk mixture slowly while hot. Drop by teaspoons on waxed paper and refrigerate until firm.

*Kelly Taylor
Manteca*

GINGER CRINKLES

3/4 cup butter	1/2 tsp salt
3/4 cup dark brown sugar	1 tsp baking soda
2 eggs	1/4 tsp ground cloves
1/3 cup molasses	1 tsp cinnamon
1/2 cup wheat germ	1 tsp ginger
2 cups flour	2 cups sugar
1 cup whole wheat flour	

Cream together butter and brown sugar. Beat in eggs one at a time; add molasses. Mix dry ingredients and stir in butter mixture until well combined. Chill dough for 30 minutes. Shape into walnut-sized balls and roll in sugar. Place on greased cookie sheet. Bake at 375 degrees for 12-15 minutes. Makes 3 1/2 dozen.

*Carre Pate
Modesto Lakes*

OATMEAL CHOCOLATE CHIP COOKIES

2 cups butter	1 tsp salt
2 cups sugar	2 tsp baking powder
2 cups brown sugar	2 tsp baking soda
4 eggs	4oz chocolate chips
2 tsp vanilla	1 8oz Hershey bar, grated
4 cups flour	3 cups nuts, chopped
5 cups blended oatmeal*	

Cream butter and both sugars. Add eggs, vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place two inches apart on cookie sheet. Bake for 5 minutes at 375 degrees. Makes 112 cookies.

*Measure oatmeal and blend in blender to a fine powder.

Stockton Robinhood

ORANGE SLICE COOKIES

1 cup shortening	3 cup flour
1 cup brown sugar (packed)	1 tsp baking powder
1 cup white sugar	1 tsp salt
2 eggs	2 cups rolled oats
1 tsp vanilla	1 cup coconut
1 tsp baking soda	1 cup orange slices, cut into small pieces
1 tsp cold water	

Cream shortening and sugar. Add eggs, vanilla, soda and water. Sift flour, baking powder and salt; add to other mixture. Fold in oats, coconut and orange slices. Bake at 375 degrees for 12 minutes.

*Robbyn Smith
Manteca*

PEANUT BUTTER COOKIES

1 cup peanut butter
3/4 cup sugar
1 egg
1 tsp vanilla

Whip ingredients together. Drop by teaspoonfuls onto cookie sheet. Bake for 8 to 10 minutes in 350 degree oven.

*Robin Graham
Lodi Church Street*

MOIST PINEAPPLE COOKIES

2/3 cup butter
 1 1/4 cups brown sugar
 2 eggs
 1 can (15 1/4oz) crushed pineapple,
 very well drained
 1 tsp baking soda
 1 tsp baking powder
 1 tsp vanilla

1/2 tsp salt
 2 1/2 cups flour
 1/2 cup nuts, chopped

Glaze:

6 Tbsp butter
 1/2 cup powdered sugar
 3-4 Tbsp pineapple juice

Cream butter with brown sugar, add eggs and beat until fluffy. Stir in pineapple, baking soda, baking powder, vanilla and salt; mix well. Add flour and blend well; stir in nuts. Drop by small spoonfuls on greased sheet. Bake at 375 degrees for 12-15 minutes. Meanwhile, brown the butter for the glaze in saucepan over medium heat. Stir in powdered sugar and enough of the reserved pineapple juice to make a smooth, glaze that will drizzle. Cool cookies; top with thin slices of pineapple.

*Sherri Medeiros
 Modesto Lakes*

SNICKERDOODLES

1 cup soft shortening
 1 1/2 cups sugar
 2 eggs
 2 3/4 cups flour
 2 tsp cream of tartar

1 tsp baking soda
 1/4 tsp salt (optional)
 2 Tbsp sugar
 2 tsp cinnamon

Heat oven to 400 degrees. Mix flour, tartar, soda and salt in small bowl; set aside. Mix shortening, sugar and eggs thoroughly. Slowly stir in flour mixture. Shape into balls the size of small walnuts; roll in mixture of sugar and cinnamon. Place 2" apart on greased baking sheet. Bake 8-10 minutes.

*Nancy Nash
 Angels Camp*

SNICKERDOODLE BARS

1/2 cup butter
2 cups sugar
2 eggs - separated
1/4 tsp salt
3 cups flour

2 level tsp baking powder
1 cup milk
2 tsp cinnamon
2 Tbsp powdered sugar

Cream butter and sugar; add egg yolks and salt. Mix well. Sift flour and baking powder. Add alternately to mixture with milk. Beat egg whites until they form soft peaks; fold in. Spread in shallow pan (jelly roll pan). Sift cinnamon and powdered sugar over the top. Bake at 350 degrees for 20-30 minutes.

*Connie Amen
Stockton - Training Department*

FAST FIXIN' MICROWAVE FUDGE

2 16oz packages powdered sugar
1 cup unsweetened cocoa
1/2 cup milk

1 cup butter or margarine
1 1/2 cups nuts (optional)
2 Tbsp vanilla

Mix sugar and cocoa in large glass bowl. Add milk and butter; do not stir. Cook in microwave on high for 4-6 minutes or until butter melts. Add nuts and vanilla; stir until smooth. Spread into well greased 12x8 inch dish. Chill until firm.

*Barbara Castillo
Stockton - Checking Department*

FUDGE YOU CAN'T RESIST

- | | |
|-----------------------------|--------------------------------|
| 4 1/2 cups sugar | 3 6oz packages chocolate chips |
| 1 large can evaporated milk | 2 tsp vanilla |
| 2 cubes of margarine | 1 pint of marshmallow whip |

Combine sugar, milk and 1 cube margarine in pan; boil about 9 minutes. Place rest of the ingredients into bowl; pour in cooked mixture and mix well to dissolve chips. Pour into buttered pan; place in refrigerator. **Hint: To vary, add nuts.**

*Vicki Burgess
Jackson*

TERI'S \$500 FUDGE

- | | |
|--|--------------------------|
| 1 cube butter | 1 package powdered sugar |
| 1 6oz package of chocolate chips
(Ghiradelli's) | 1 tsp vanilla |
| 1 egg, beaten | 1 cup walnuts, chopped |

Melt butter and chocolate chips together on low heat; add egg. With mixer, beat in powdered sugar and vanilla; stir in nuts. Pour into greased 8" x 8" or 9" x 9" pan. Allow to cool and set.

*Teri Morris
Stockton Robinhood*

ROCKY ROAD FUDGE BARS

2 1oz squares unsweetened
chocolate
1 cup margarine
1 1/2 cups sugar
1 cup plus 2 Tbsp flour
1 1/4 cups chopped nuts

1 tsp spoon baking powder
2 1/2 tsp vanilla
3 eggs
1 8oz package cream cheese
2 cups miniature marshmallows
1/4 cup powdered sugar

Preheat oven to 350 degrees. Spray 9x13 inch pan with Pam cooking spray; set aside. In medium saucepan, melt one square of chocolate and 1/2 cup butter; remove from heat. Blend in one cup sugar, 1 cup flour, 1 cup nuts, baking powder, 1 tsp vanilla and 2 eggs. Spread mixture in prepared pan. In large bowl, beat 6 oz cream cheese, 1/2 cup sugar, 2 Tbsp flour, 1/4 cup butter, 1 egg and 1/2 tsp vanilla. Spread mixture over chocolate batter. In small bowl, combine 1/4 cups nuts and chocolate pieces; sprinkle over 2nd layer. Bake 25 minutes. Sprinkle marshmallows over layers. Return to oven; bake 2 minutes longer. In medium saucepan, melt 1/4 cup butter, 1 square chocolate, 2 oz cream cheese and 1/4 cup milk over medium heat. Remove from heat; stir in powdered sugar and 1 tsp vanilla. Immediately drizzle over marshmallows; swirl layers. Chill several hours. Make 30 servings.

*Jackie Germann
Turlock Olive*

BAVARIAN TART

2 cubes butter (or 1 cube butter and 1 cube margarine)
2/3 cup granulated sugar
1/2 tsp vanilla
1 1/2 cups flour
1/2 cup walnuts, chopped
1 lb. can bartlett pears, drained and cut into wedges (cut each half into 10 thin wedges)
2 tsp cinnamon

Filling:

2 8oz packages cream cheese (room temperature 2 hours)
1/2 cup sugar
1 tsp vanilla
2 eggs

Make filling: Combine ingredients, beat until smooth; set aside.

Combine butter and sugar; mix well. Add vanilla, flour and walnuts. Press into bottom of 9x13 inch pan; bake for 10 minutes at 350 degrees, remove from oven. Pour filling on crust; top with pears, sprinkle with cinnamon and bake for 30 minutes at 350 degrees. Let cool for a while; cut into squares while warm, but cool in pan before serving.

*Maile Gonsalves
Manteca*

CHOCOLATE HAZELNUT TORTE

Crust:

2 cups powdered sugar	1 tsp baking powder
1 cup butter or margarine, softened	1 1/2 cups (7 oz) ground hazelnuts (filberts) or Pecans
1 egg	
2 cups flour	

Filling:

7 1oz squares semi-sweet chocolate cut into pieces	1/2 cup powdered sugar
1/2 cup butter or margarine, softened	2 eggs
	Whipped cream (optional)

Heat oven to 350 degrees. Grease and flour 9 or 10-inch springform pan.* In large bowl, beat 2 cups powdered sugar and 1 cup butter until light and fluffy. Add 1 egg; beat until well blended. Lightly spoon flour into measuring cup; level off. Add flour and baking powder; blend well. By hand, stir in hazelnuts. Reserve 1 cup of dough. Press remaining dough over bottom and 3/4 inch up sides of greased and floured pan. Melt chocolate in small saucepan over low heat; stir constantly until smooth. In small bowl, beat 1/2 cup butter and 1/2 cup powdered sugar until light and fluffy. Add eggs 1 at a time, beating well after each addition. (Mixture may look curdled.) Stir in melted chocolate. Pour filling mixture into crust-lined pan. Divide reserved 1 cup dough into 6 equal pieces. Roll each to form 8-inch rope.** Lay ropes over filling in a crisscross pattern. Bake at 350 degrees, for 60 to 65 minutes or until crust is golden brown. Cool 1 hour. Remove sides of pan. Cool completely. Serve with whipped cream. Store in refrigerator. 12 to 16 servings.

*A 9-inch square pan can be used; prepare/bake as directed above.

**If necessary, used floured fingers to press and roll dough.

*Marti Denk
Stockton - Branch Administration*

CHOCOLATE-PEANUT BUTTER PIE

1 envelope Knox Unflavored gelatin	1 9-inch chocolate crumb crust
1/4 cup cold water	
1 cup creamy or chunky peanut butter	1/2 cup whipping or heavy cream
1 1/4 cups milk	
1/2 cup sugar	1 6oz pkg semi-sweet chocolate chips
2 eggs	

In small saucepan, sprinkle gelatin over cold water; let stand 1 minute. Stir over low heat until gelatin is dissolved. In blender or food processor, process peanut butter, milk, sugar and eggs. While processing, gradually add gelatin mixture until blended. Pour into crust; chill until almost set. In small saucepan, bring cream to the boiling point. Remove from heat; stir in chocolate chips until melted. Let stand 3 minutes. Slowly pour over pie and spread to edges; chill until firm. Garnish with white or dark chocolate curls. Serves 8.

Juanita Schuler

Stockton - Branch Administration

EGG NOG PIE

9" baked pie shell	1/4 cup sugar
1 envelope Knox gelatin (unflavored)	1/2 tsp salt
3 Tbsp cold water	2 tsp vanilla or 1 tsp rum
2 cups egg nog	flavoring
1 cup whipping cream, whipped	1/2 tsp almond extract

Soften gelatin in water. Warm egg nog over direct low heat. Stir in softened gelatin and heat until gelatin is completely dissolved. Chill until partially set. Beat whipping cream and add sugar, salt and flavoring. Fold into egg nog mixture. Pour into pie shell; chill 2 to 4 hours. Garnish with nutmeg.

Kathleen Butcher

Modesto N. McHenry

FUDGIE SCOTCH RING

1 6oz package semi-sweet chocolate morsels
1 6oz package butterscotch morsels
1 can sweetened condensed milk
1 cup coarsely chopped walnuts
1/2 tsp vanilla
1 cup walnut halves

Melt chocolate and butterscotch morsels with condensed milk in top of double boiler pan over hot (not boiling) water. Stir occasionally until morsels melt and the mixture begins to thicken. Remove from heat; add chopped walnuts and vanilla; blend well. Chill for 1 hour until mixture thickens. Line bottom of 9" pie pan with foil. Place walnut halves in bottom of pan, forming a 2" wide flat ring. Spoon chocolate mixture in small mounds on top of walnuts forming a ring. Chill in refrigerator until firm enough to slice. Cut in 1/2 inch slices.

*Sandy Mc Geragle
Sonora*

PEANUT BUTTER-CREAM CHEESE PIE

2 3oz packages cream cheese, softened
3/4 cup sifted powdered sugar
1/2 cup peanut butter (preferably chunky)
2 Tbsp milk
1 tub Cool Whip (medium size)
1 8-inch (already prepared) graham cracker pie shell
Coarsely chopped peanuts

In a small mixer bowl, beat together cream cheese and sugar until light and fluffy. Add peanut butter and milk beating until smooth and creamy. Fold Cool Whip into peanut butter mixture. Turn into prepared crust. Chill 5-6 hours or overnight. Garnish with chopped peanuts. **Hint: if using a deep dish pie pan, double the ingredients above using the large tub of Cool Whip.**

*Sandy Mc Geragle
Sonora*

PINEAPPLE CREAM PIE

1 16oz can crushed pineapple undrained	1/3 cup flour
1 1/4 cups sugar	2 eggs, separated
1 Tbsp lemon juice	Prepared pie crust
1 cup sour cream	4 Tbsp sugar

Cook first five ingredients in saucepan with pinch of salt until bubbling and beginning to thicken. Add beaten egg yolks; mix a little warm mixture in egg yolks first then combine together in pan (save whites for meringue); cook until thickened; pour into a baked pie shell. Beat egg whites until stiff, slowly adding 4 Tbsp sugar. Spread on top of mixture to the edges and place in oven at 350 degrees for 15 minutes or until golden brown.

*Mary Miller
Manteca*

TEXAS DELIGHT

- 1 cup flour
- 1/2 cup melted margarine
- 8oz cream cheese
- 1 cup Cool Whip plus enough for topping
- 1 cup powdered sugar
- 2 small packages instant chocolate pudding

Mix flour and melted margarine. Spread on bottom of 8x12 inch pan and bake at 350 degrees for 15 minutes or until brown. Mix together cream cheese, 1 cup Cool Whip and powdered sugar until creamy. Spread over cooled crust. Follow directions on pudding box for pie; spread over cream cheese mixture. Top with Cool Whip and refrigerate. **Hint: To vary, use a graham cracker crust.**

*Kathy White
Stockton - Pacific Avenue*

BLACKTHORNE INN

- | | |
|--------------------------------|-------------------------|
| 4 apples | 3 tsp allspice |
| 3 pears | 1/4-1/3 cup brown sugar |
| 1-2 bananas | Maple syrup |
| 1 6oz container vanilla yogurt | 2 Tbsp butter |
| 3 tsp cinnamon | |

Peel and slice apples, pears and bananas. In skillet, saute fruit quickly in butter with cinnamon, allspice, brown sugar and a touch of maple syrup. Spread vanilla yogurt on platter, spread mixture over yogurt. Serves 6.

*Teri Reynolds
Stockton March Lane*

CHERRIES IN THE SNOW

1 8oz package cream cheese
1/3 cup milk
1/2 cup sugar

Large Cool Whip
Large angel food cake
Comstock cherry pie filling

Mix together cream cheese, milk and sugar; blend well. Fold in Cool Whip. Breakup angel food cake into bite-size pieces and stir into Cool Whip mixture; mix well. Spread into oblong pan (8x12 inch), cover with cherry pie filling; refrigerate and serve. **Hint: To vary, substitute strawberry, boysenberry or blueberry pie filling.**

*Stephanie Hinson
Modesto N. McHenry*

LIME-STRAWBERRY SURPRISE

1 3oz package lime jello
1 cup crushed pineapple, drained
1/2 cup mayonnaise
1 8oz package cream cheese

1/2 cup walnuts, chopped
1 3oz pkg strawberry jello
Lettuce

Prepare lime jello as directed on package; chill until slightly thickened. Fold in crushed pineapple. Pour into 8-inch square pan; chill until firm. In mixing bowl, gradually add mayonnaise to softened cream cheese; mix until well blended. Add walnuts; spread over molded lime jello and chill. Prepare strawberry jello as directed; pour over cheese mixture. Chill until firm; cut into squares. Serve on lettuce, topped with a dab of mayonnaise.

*Mary Holback
Turlock Geer Road*

ORANGE YOU GLAD TO SEE ME (JELLO)

- | | |
|---|------------------------------|
| 1 large package orange jello | 1 cup miniature marshmallows |
| 2 cups hot water | 2 large bananas, sliced |
| 2 cups 7-Up | 1/2 cup sugar |
| 1 14oz-16oz can crushed pineapple,
drained (reserve juice) | 2 Tbsp flour |
| | 1 egg, beaten |
| | 1 cup Cool Whip |

Mix jello and hot water; add 7-Up and chill until almost firm. Add pineapple, marshmallows and bananas; chill until firm. Mix sugar, flour, egg and 1 cup pineapple juice (reserved juice plus water if necessary). Cook over heat until bubbly; let cool completely. Fold into Cool Whip and put on top of jello. Chill until ready to serve.

*Tammy Meidinger
Lodi Lakewood*

PEACH COBBLER

- | | |
|------------------|-----------------------------|
| 1 cup flour | 3 tsp baking powder |
| 1 cup sugar | 2 tsp vanilla |
| 1 cup milk | 1 medium can sliced peaches |
| 1 cube margarine | Cinnamon |

Mix flour, sugar and milk; add baking powder, set aside. Melt margarine in 9x13 inch pan; put peaches in pan, leave juice in can. Pour mix over peaches; add vanilla to peach juice; pour peach juice over mix in pan. Sprinkle with cinnamon; bake for 45 minutes at 350 degrees.

*Diane Wylam
Turlock Geer Road*

PEACH COOLER SURPRISE

1 package orange cake mix
1 package vanilla instant pudding mix (3 1/2 oz)
1/3 cup Crisco or Puritan oil
Juice of one orange plus enough water to make 1 cup liquid
4 eggs
1 Tbsp grated orange peel

Glaze:

4 Tbsp orange juice
1/3 cup sugar

Garnish: (optional)

1 large fresh peach **or** one 8oz can sliced peaches
1 pint peach **or** vanilla ice cream

Heat oven to 350 degrees. Grease a 10-inch bundt pan with solid Crisco shortening, then flour. Blend together in a large bowl: cake mix, pudding mix, oil, juice and water, eggs, orange peel. Mix at medium speed for 2 minutes. Pour into prepared pan. Bake 50 to 60 minutes. Cake is done when a toothpick inserted in center comes out clean. Cool for 25 minutes in pan, then invert onto cooling rack.

Glaze: In a small saucepan, bring orange juice and sugar to boil. Simmer for 2 minutes. Paint over warm cake. Cool completely.

Garnish: (optional) Using melon ball scoop or teaspoon, make ice cream balls with the pint of ice cream. Store balls in freezer until ready to serve. Just before serving, fill cake center with ice cream balls (use extras for garnish). Arrange peach slices on top of cake and around bottom edge. Serve immediately. Serves 12.

Juanita Schuler
Stockton - Branch Administration

JAN MINARD'S PINEAPPLE DESSERT

1 1/2 lbs. graham crackers
1 2 1/2 lb. can (29 oz) crushed pineapple
6 eggs separated
1 cup sugar
1/4 cup cornstarch
1/2 lb. butter
1 can water
Dash of salt

Cook crushed pineapple, water, butter and sugar until mixture boils. Add cornstarch mixed with a little water. Cook and stir about 8 minutes. Add a little of the hot mixture to beaten egg yolks and dash of salt. Slowly add to the remainder of hot mixture. Cool about 20 minutes. Line pan with graham crackers. Add pineapple mixture and remainder of crackers alternately in layers. Top with meringue and brown or top with Dream Whip.

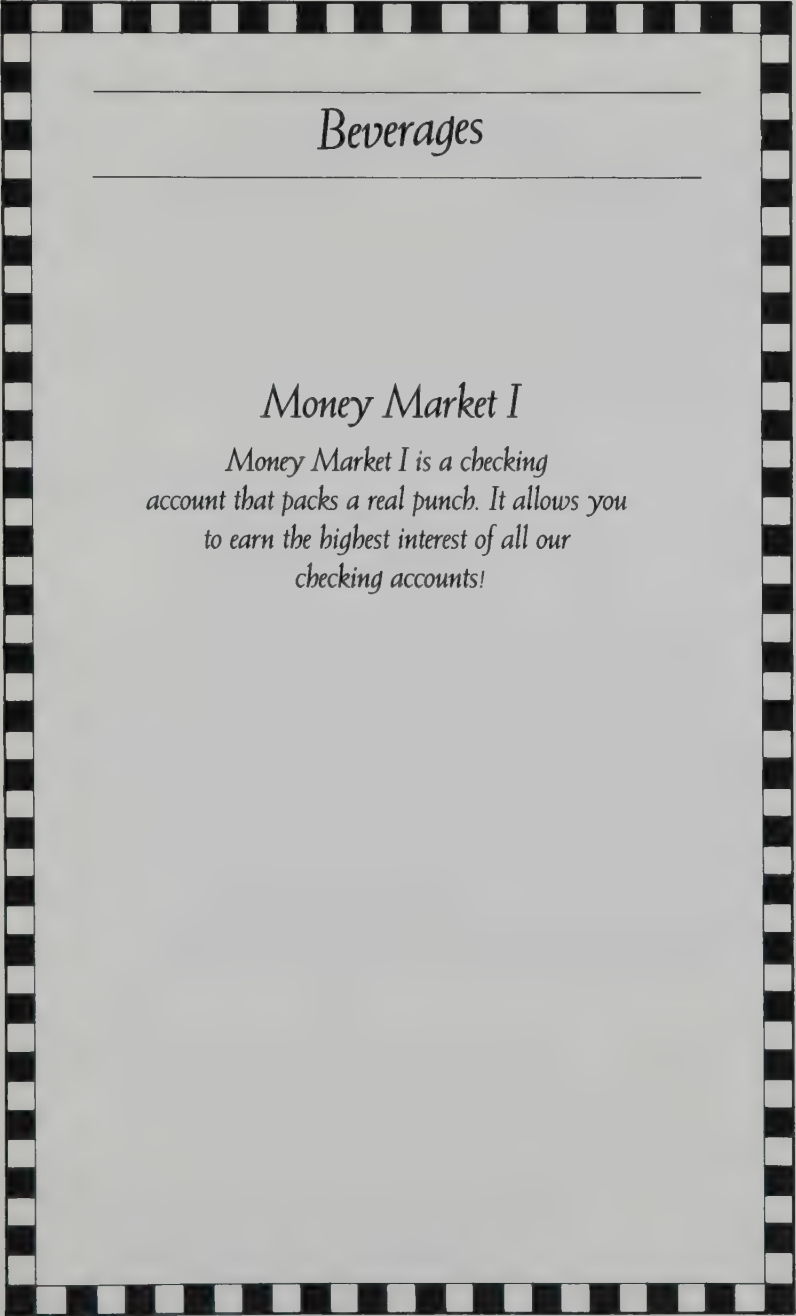
*Bob Minard
Merced*

STRAWBERRY JELLO SALAD

1 large package strawberry jello	2-3 large bananas, mashed
1 pint sour cream	1 cup walnuts, chopped
2 10oz packages frozen strawberries	
1 15oz can crushed pineapple, undrained	

Dissolve jello in two cups boiling water. Add frozen strawberries, pineapple, bananas and nuts. Pour half of mixture into 9x13 inch baking dish or jello mold; chill until firm. Spread sour cream on top; pour remaining jello mixture over sour cream and chill.

*Denise Caudill
Modesto N. McHenry*



Beverages

Money Market I

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FRUIT PUNCH

6 bananas, mashed	3 cups sugar
1 large can pink lemonade	1/2 tsp Fruit Fresh
1 large can pineapple juice	2 cans water
1 large can grapefruit juice	1 liter 7-Up
2 large cans orange juice, frozen	

Combine all ingredients and freeze overnight. Set out 2 hours before use. When soft, mash mixture. Add 7-Up; serve.

*Jamie Turner
Stockton Main Office*

FRUIT SLUSH PUNCH

8 cups water	1/2 cup lemon juice
4 cups sugar	4 cups banana pulp (use blender)
2 46oz cans pineapple juice	6-8 bottles of 7-Up or ginger ale
2 12oz cans frozen orange juice	
2 12oz cans water	

Boil water and sugar; cook. Add pineapple juice, orange juice, water, lemon juice and banana. Freeze overnight. Take out of freezer 3 hours before serving; break up. Add 7-Up or ginger ale.

*Karol Sousa
Turlock Geer Road*

ORANGE JUICE DRINK

1 6oz can frozen orange juice
1 cup water
1 tsp vanilla

1 1/2 cups milk
1/4 cup sugar
15 small ice cubes

Combine all ingredients in blender; blend for 30 seconds. Serve in tall glasses.

*Paulette Davis
Stockton March Lane*

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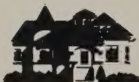
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